

#140 Najlepszy zębomyj osiedla vol. 3

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.43 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (86.8%)	80 %	5
Grain	Caramunich Typ II Weyermann	0.15 kg (3.9%)	73 %	120
Grain	Viking Malt karmelowy	0.15 kg (3.9%)	75 %	30
Grain	Płatki orkiszowe	0.2 kg (5.3%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL 2020 granulát	15 g	60 min	9.1 %
Boil	Cascade US 2019 granulát	20 g	30 min	8.3 %
Aroma (end of boil)	Cascade US 2019 granulát	20 g	1 min	8.3 %
Dry Hop	Cascade US 2019 granulát	80 g	7 day(s)	8.3 %
Dry Hop	Simcoe US 2020 granulát	50 g	7 day(s)	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	50 min

Notes

- +4 litry startera z 700g jasnego sproszkowanego ekstraktu
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