

#200 Dziewczynka nazywa się Amora Preta (2024)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.2**
- Style **Specjalty Beer**

Batch size

- Expected quantity of finished beer **15.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pale Ale Maris Otter Extra Crisp | 3.33 kg (100%) | 80 % | 3.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|----------|------------|
| Boil | Amora Preta PL 2022 | 10 g | 60 min | 11.2 % |
| Aroma (end of boil) | Amora Preta PL 2022 | 10 g | 10 min | 11.2 % |
| Dry Hop | Amora Preta PL 2022 | 30 g | 7 day(s) | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|--------|------------|
| White Labs WLP644 Saccharomyces brux-like Trois | Ale | Liquid | 20 ml | White Labs |