

BREW FOR UKRAINE - Putin Huilo

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **27**
- SRM **6.5**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 5.22 kg (87.7%) | 81 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.22 kg (3.7%) | 73 % | 120 |
| Grain | Pszeniczny | 0.11 kg (1.8%) | 85 % | 4 |
| Sugar | cukier | 0.4 kg (6.7%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Perle | 10 g | 20 min | 7 % |
| Whirlpool | Perle | 10 g | 20 min | 7 % |
| Dry Hop | Hallertau Spalt Select | 50 g | 3 day(s) | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 2 g | Boil | 20 min |

Notes

- Cukier wrzucamy 10 min przed końcem gotowania.
Kolendra i 10g chmielu perle wrzucamy na whirlpool gdy będzie 80 C na 20 minut.
F. burz 10 dni w 22 C.
F. cicha 7 dni w 15 C.
F. cicha 3 dni w 0-4 C.
Refermentacja 7 dni.
Leżakowanie 28 dni.
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