

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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