

D-6 II

- Gravity **9.3 BLG**
- ABV ---
- IBU **37**
- SRM **8.4**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 3.2 kg (91.4%) | 80 % | 8 |
| Grain | Caramel/Crystal Malt - 60L | 0.2 kg (5.7%) | 74 % | 118 |
| Grain | Biscuit Malt | 0.1 kg (2.9%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil | Admiral | 20 g | 60 min | 14.3 % |
| Boil | Admiral | 30 g | 0 min | 14.3 % |
| Boil | Bramling | 25 g | 0 min | 6 % |
| Dry Hop | Endeavour | 50 g | 3 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 125 ml | Fermentum Mobile |

Notes

- Podzielić warkę na pół, do jednego fermentora Endeavour, do drugiego Olicana
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