

Generator

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **21.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Ale - Viking Malt	2 kg (69%)	75 %	70
Liquid Extract	Miód Wielokwiat	0.9 kg (31%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Endeavour	25 g	20 min	7.5 %
Aroma (end of boil)	Endeavour	25 g	1 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale S-05	Ale	Slant	150 ml	---

Notes

- přerušuje elektřinu
Sep 19, 2020, 8:19 AM