

Greedo - The Bounty Hunter

- Gravity **11.9 BLG**
- ABV ---
- IBU ---
- SRM **5.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **66 C**, Time **120 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **120 min** at **66C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale (Malteurop)	2.2 kg (50%)	80 %	7
Grain	Pszeniczny (Viking Malt)	1.6 kg (36.4%)	81 %	6
Grain	Płatki owsiane	0.6 kg (13.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	lunga	10 g	120 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Slant	100 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra Indyjska	25 g	Boil	5 min
Spice	Sól niejodowana	20 g	Boil	5 min

Notes

- Piwo wstępnie po filtracji, bez gotowania, zakwaszane bakteriami Lacto Plantarum. Półlitrowy Starter zrobiony z 40g suchego ekstraktu, 10g glukozy, 1g węglanu wapnia i 1g pożywki dla drożdży. Starter

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

gotowany przez 10 minut, zadane 3 kapsułki probiotyku Swanson L. Plantarum na 4 dni. Temperatura starteru waha się między 21-32 stopniami.
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