

Jasne zdrowe :)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **9**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **15 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **15 min**
- Evaporation rate **5 %/h**
- Boil size **23.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **60 min** at **70C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód	5 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	20 min	7.5 %
Dry Hop	Lublin (Lubelski)	15 g	4 day(s)	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Herb	Cannabis	4 g	Secondary	4 day(s)

Notes

- Chmiel Lubelski dodać na cichą fermentację oraz trochę Marynki wraz z innymi dodatkami.
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