

keptinis

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **36**
- SRM **4.3**
- Style **Mild**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **1 liter(s) / kg**
- Mash size **2 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| s04 | Ale | Slant | 50 ml | --- |

Notes

- Do sodu dolana niemal wrzca woda tak aby uzyska jak najgsz mas o temp 66-70C. Wiadro owinite kocem, odczekana 1h.
Nastpnie gsty zacier zosta przeniesiony do piekarnika na brytfank z papierem do pieczenia, o temp 250C.
Wyczono grzanie i pieczono do uzyskania ciemnobrazowej spieczonej warstwy.
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