

Kwas

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (50.7%) | 80 % | 5 |
| Grain | Pszoniczny | 2 kg (29%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (5.8%) | 85 % | 3 |
| Grain | Pilznieński | 1 kg (14.5%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Simcoe | 30 g | 0 min | 13.2 % |
| Boil | Magnum | 20 g | 15 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| kveik | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|----------|
| Other | bacterie | 25 g | Primary | 2 day(s) |
| Flavor | Pulpa Mango | 2500 g | Secondary | 2 day(s) |

Notes

- Bakterie Swanson dodane po chłodzeniu brzezki. 1 kaps na 1L brzezki. Czas zakwaszania 2 dni. Pulpa mango 3 puszki po 850 gramów dodana na 3 ostatnie dni fermentacji cichej.
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