

Porzeczka w kratę (Scottish wee heavy + black currant)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **31.5**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Fawcett Maris Otter Pale Ale | 3.5 kg (46.7%) | 80 % | 6 |
| Grain | Monachijski | 1 kg (13.3%) | 80 % | 16 |
| Grain | Fawcett karmelowy Cara 30EBC | 0.5 kg (6.7%) | 70 % | 30 |
| Grain | Fawcett - Crystal | 0.5 kg (6.7%) | 65 % | 160 |
| Grain | Fawcett - Dark Crystal | 0.5 kg (6.7%) | 71 % | 300 |
| Grain | Słód owsiany Fawcett | 1 kg (13.3%) | 61 % | 5 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (6.7%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Puławski | 50 g | 60 min | 3 % |
| Boil | Falconers Flight | 30 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 500 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|----------|
| Flavor | Czarna porzeczka | 500 g | Secondary | 3 day(s) |

Notes

- #BIAB - 29.5l wody na start, niska wydajność: 62%
Aug 13, 2019, 3:55 PM