

Tani Ciemny Ale

- Gravity **24 BLG**
- ABV **11 %**
- IBU **42**
- SRM **24.3**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (27.9%) | 90 % | 24 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 2.4 kg (39.3%) | 90 % | 150 |
| Sugar | cukier | 2 kg (32.8%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Zagotować z 10 l wody. Cukier dodać pod koniec fermentacji burzliwej.
Chłodzenie: Uzpełnić zimną wodą do 20 l.
Ferm. burzliwa 21 dni w temp 15 C.
Ferm. cicha 7 dni.
Refermentacja 14 dni
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