

wysłodziny z kozłaczka

- Gravity **57.3 BLG**
- ABV **41.7 %**
- IBU **7**
- SRM ---
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **35 min**
- Evaporation rate **10 %/h**
- Boil size **8.6 liter(s)**

Mash information

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

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------|-------------|-------|-----|
| Liquid Extract | wysłodziny po kozłaczku | 7 kg (100%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Warrior | 5 g | 30 min | 15.5 % |
| Aroma (end of boil) | Mosaic | 12 g | 35 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M54 Californian Lager | Lager | Dry | 5 g | Mangrove Jack's |

Notes

- Wysłodziny po kozłaczku, dla czystej zabawy przy jednej robocie.
Chmiele 1 na goryczke warrior a reszta podczas chodzenia na armoaty... mosaic 14 g
Drozdze z pozywka dodane z woda tak na oko 18 stopni
Fermentacja w szopie tam niskie temperatury
nie bede chmieli na zimno... chyba
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