

#19 Mleczak Atakuje

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **52**
- SRM **21.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **28.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (73.9%)	80 %	26
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.2 kg (26.1%)	80 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Taurus PL	16 g	60 min	13 %
Boil	Taurus PL	17 g	30 min	13 %
Boil	lunga	10 g	30 min	11 %
Aroma (end of boil)	Puławski PL	17 g	10 min	8.9 %
Aroma (end of boil)	Smaragd DE	25 g	10 min	7.3 %
Dry Hop	Taurus PL	17 g	5 day(s)	13 %
Dry Hop	Puławski PL	33 g	5 day(s)	8.9 %
Dry Hop	Smaragd DE	25 g	5 day(s)	7.3 %
Dry Hop	Huell Melon DE	50 g	3 day(s)	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	FM

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	750 g	Boil	10 min

Notes

- 12.5 przed laktozą
Aug 29, 2018, 12:24 PM