

## FPD special #1

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **24**
- SRM **35.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

| Type           | Name                             | Amount         | Yield  | EBC  |
|----------------|----------------------------------|----------------|--------|------|
| Grain          | Viking Pale Ale malt             | 3 kg (38.5%)   | 80 %   | 5    |
| Grain          | słód żytni czekoladowy           | 0.25 kg (3.2%) | --- %  | ---  |
| Grain          | Strzegom Monachijski typ I       | 1 kg (12.8%)   | 79 %   | 16   |
| Sugar          | Milk Sugar (Lactose)             | 1 kg (12.8%)   | 76.1 % | 0    |
| Grain          | Special B Castle                 | 0.1 kg (1.3%)  | 70 %   | 350  |
| Liquid Extract | WES ekstrakt słodowy jasny       | 1.7 kg (21.8%) | 80 %   | 45   |
| Grain          | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (6.4%)  | 73 %   | 1001 |
| Grain          | Chocolate Malt (UK)              | 0.25 kg (3.2%) | 73 %   | 887  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 30 g   | 60 min | 10.7 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|               |     |       |         |       |
|---------------|-----|-------|---------|-------|
| Lutra OYL-071 | Ale | Slant | 1200 ml | Omega |
|---------------|-----|-------|---------|-------|

### Extras

| Type  | Name                      | Amount | Use for | Time   |
|-------|---------------------------|--------|---------|--------|
| Spice | Masło orzechowe w proszku | 1000 g | Boil    | 15 min |

### Notes

- Special W Weyermanna zamiast special B.  
3BLG z lakto

Warzenie 13.02, BLG początkowe 21.  
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