

Polskie Jasne- TEST worka BIAB ABIS

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	8 %
cytrusy, grejpfrut, lukrecja, anyż, trawiasty, kwiatowy, ziołowy, żywiczny, korzenny, owocowy.				
Boil	Lublin (Lubelski)	10 g	10 min	2.6 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	2.6 %
herbata z cytryną, curry, koperek, jałowiec, ziemisty, kwiatowe, ziołowy.				
Dry Hop	ABIS	100 g	3 day(s)	5 %
Winogrona, bardzo podobny do amarillo				

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	5 min

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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