

Blady Torfownik

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **6.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (54.9%)	80 %	5
Grain	Casle Malting Whisky Nature	1 kg (22%)	85 %	4
Grain	Viking Malt Dekstrynowy	0.5 kg (11%)	79 %	6
Grain	Karmelowy Pale Cara 9EBC	0.5 kg (11%)	61 %	9
Grain	Fawcett - Pale Chocolate	0.05 kg (1.1%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	27 g	60 min	4.3 %
szyszka 30g				
Boil	Puławski	27 g	30 min	4.3 %
szyszka 30g				
Aroma (end of boil)	Oktawia	30 g	5 min	7.1 %
Aroma (end of boil)	Falconers Flight	30 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1200 ml	FM
Obliczony starter 0.5l, zrobiony 1,2l, ale kręcony tylko 24h na mieszadle. https://www.brewersfriend.com/yeast-pitch-rate-and-starter-calculator/ Wlana całość startera do brzezki w temperaturze 30°, ale otoczona mrożonymi butelkami.				

Notes

- Po gotowaniu gęstość: 11.5Bx.
Całkowita objętość: 19.5l

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