

D-6 II

- Gravity **9.3 BLG**
- ABV ---
- IBU **37**
- SRM **8.4**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.2 kg (91.4%)	80 %	8
Grain	Caramel/Crystal Malt - 60L	0.2 kg (5.7%)	74 %	118
Grain	Biscuit Malt	0.1 kg (2.9%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	14.3 %
Boil	Admiral	30 g	0 min	14.3 %
Boil	Bramling	25 g	0 min	6 %
Dry Hop	Endeavour	50 g	3 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	125 ml	Fermentum Mobile

Notes

- Podzielić warkę na pół, do jednego fermentora Endeavour, do drugiego Olicana
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