

Flying Dutchman

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **24**
- SRM **10.6**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (49%)	81 %	4
Grain	Monachijski	2.4 kg (33.6%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (7%)	78 %	4
Grain	Caraaroma	0.1 kg (1.4%)	78 %	400
Grain	karmelowy	0.15 kg (2.1%)	80 %	300
Grain	Strzegom Monachijski typ II	0.5 kg (7%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	7 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis safale us	Ale	Dry	11.5 g	safale

Notes

- Koźlak holenderski - górnej fermentacji.
Wydajność znowu ok 90% - uzyskałem 25 l brzeczki 17 brix.

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