

grillowy czysciciel

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **5.1**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (76.9%) | 80 % | 5 |
| Grain | Barley, Flaked | 0.8 kg (15.4%) | 70 % | 4 |
| Grain | Weyermann - Caraamber | 0.1 kg (1.9%) | 75 % | 65 |
| Grain | Biscuit Malt | 0.3 kg (5.8%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 19 g | 60 min | 8.8 % |
| Boil | Magnum | 7 g | 60 min | 11 % |
| Boil | Sybilla | 12 g | 30 min | 6 % |
| Boil | Lublin (Lubelski) | 15 g | 30 min | 4 % |
| Boil | Oktawia | 55 g | 5 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------|-------|------|-------|
| Fining | whirflock | 0.5 g | Boil | 7 min |
|--------|-----------|-------|------|-------|

Notes

- czyszczenie chmielu i rozbijanie WLP 001
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