

Iekkie na start

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (94.3%)	80 %	4
Grain	Weyermann - Carapils	0.3 kg (5.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Lublin (Lubelski)	40 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	---	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	1600 ml	Fermentum Mobile
brzezka z nad startera zlna				
FM26 Belgijskie Pagórki	Ale	Liquid	700 ml	Fermentum Mobile
brzezka z nad startera zlna				

Notes

- Warka podzielona na 2 fermentory:
10l - Lager
15l - Ale
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