

MIŚ KOLABOR - MILD

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **89**
- SRM **4.1**
- Style **Mild**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **67 C**, Time **120 min**

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.9 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------------|--------|----------|------------|
| First Wort | East Kent Goldings | 60 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 60 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 70 g | 20 min | 5.1 % |
| Boil | East Kent Goldings | 60 g | 10 min | 5.1 % |
| Dry Hop | East Kent Goldings | 50 g | 7 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 20 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 10 g | Boil | 10 min |

Notes

- Fermentacja burzliwa - ok. 14 dni.
Fermentacja cicha - ok 7 dni.
Butelkowanie.
Piwo nadaje się do picia po 7 dniach refermentacji.
Zalecane picie piwa świeżego.
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