

Niedbalski

- Gravity **11.2 BLG**
- ABV ---
- IBU **47**
- SRM **7.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **7 %/h**
- Boil size **23.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Monachijski | 4 kg (80%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 1 kg (20%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------|--------|----------|------------|
| First Wort | Lublin (Lubelski) | 100 g | 60 min | 4 % |
| Whirlpool | Tradition | 50 g | 15 min | 5.5 % |
| Dry Hop | Tradition | 50 g | 3 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|-------|
| Spice | pieprz czarny | 5 g | Boil | 5 min |

Notes

- Schłodzić do 20st C i zadać drożdże.

Natychmiast przenieść w 15st C i przetrzymać tam 5 dni od pierwszego bulknięcia
Wrócić do temperatury pokojowej, ew. podbić na 28st C - do czystego + 3 dni dry hop
Cold crash 1-2 dni, jak wyjdzie.
Butelkowanie z refermentacją cukrem do 2,9vol.
Apr 27, 2017, 3:26 PM