

" pękniety błotnik " # 65 świerkowe ALE US 05

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **4.9**
- Style **Cream Ale**

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 **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (63.5%)	80 %	4
Grain	Carahell	0.3 kg (4.8%)	77 %	26
Grain	Płatki owsiane	1 kg (15.9%)	60 %	3
Grain	Strzegom Monachijski typ I	1 kg (15.9%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	pedy swierku	300 g	Mash	60 min

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- pedy swierku swiezo zerwane daje do zacierania oraz na dno filtratora. i w pozniejszym etapie na gotowanie.
drodze to swieza 1 tygodniowa gestwa po grodziskim 9 blg.
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