

Raw Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **3.5**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **-4.6 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (88.9%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 0.25 kg (11.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Mash | Marynka | 5 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| Gęstwa PBB | Ale | Slant | 200 ml | PBB |

Notes

- Piwo bez modyfikacji wody. Jedynie korekta pH zacieru + 1ml Kwasu Mlekowego 80%. Gęstwa dzikich drożdży z PBB. Piwo bez gotowania tylko zacieranie, filtracja i chłodzenie.
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