Taboretowe (warka nr93)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **58**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **65 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **65 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(100%)*	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	14.7 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	14.7 %
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	14.7 %
Boil	Chinook	15 g	5 min	11.8 %
Dry Hop	Columbus	10 g	4 day(s)	14.7 %
Dry Hop	Chinook	15 g	4 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time

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

Fining	mech irlandzki	5 g	Boil	15 min