

warka 36

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **4.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	1 kg (18.2%)	80 %	4
Grain	Briess - Pale Ale Malt	0.8 kg (14.5%)	80 %	7
Grain	Weyermann - Bohemian Pilsner Malt	1.7 kg (30.9%)	81 %	4
Grain	Carahell	0.24 kg (4.4%)	77 %	26
Grain	carmel malt	0.25 kg (4.5%)	80 %	3
Grain	Weyermann - Dark Wheat Malt	0.26 kg (4.7%)	85 %	14
Grain	Oats, Flaked	0.25 kg (4.5%)	80 %	2
Grain	Pale Malt (2 Row) UK	1 kg (18.2%)	78 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	40 g	40 min	3.75 %
Boil	Mosaic	20 g	10 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Notes

- po gotowaniu wyszło 1050-12.5blg
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