

#28 górniak

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **49**
- SRM **7.2**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Biscuit Malt	1 kg (20%)	79 %	45
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Zakwaszający	0.5 kg (10%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calypso	20 g	60 min	15 %
Boil	Calypso	10 g	30 min	15 %
Boil	Lemon drop	10 g	15 min	4.6 %
Boil	Zythos	15 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	3 g	Boil	15 min
Spice	suszona słodka pomarańcza	7 g	Boil	15 min
Spice	haber bławatek	7 g	Boil	15 min

Notes

- zakwaszający mi sie przestpal - dalem 0,5kg na cala warke
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