

5 Wielożbożowe Amore Preta

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **121**
- SRM **5.5**
- Style **American IPA**

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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Oats, Flaked | 0.7 kg (12.5%) | 80 % | 2 |
| Grain | Briess - Rye Malt | 1 kg (17.9%) | 80 % | 7 |
| Grain | Briess - Wheat Malt, Red | 1 kg (17.9%) | 81 % | 5 |
| Grain | Pilzneński | 1.3 kg (23.2%) | 81 % | 4 |
| Grain | Simpsons - Caramalt | 0.3 kg (5.4%) | 76 % | 69 |
| Grain | Viking Pale Ale malt | 1.3 kg (23.2%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | amore preta | 50 g | 60 min | 9.9 % |
| Boil | amore preta | 50 g | 20 min | 9.9 % |
| Whirlpool | amore preta | 100 g | 40 min | 9.9 % |
| Dry Hop | amore preta | 100 g | 5 day(s) | 9.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 200 ml | Fermentum Mobile |

Notes

- 31.05.2020 - cold crush do 4 C, butelkowanie. Koniec 2,5 Blg, 6,8 Na brix bez poprawki. Chmiel na zimno był 12 dni 100 g amore preta. Cukier średnia miarka
May 31, 2020, 11:50 AM