

#60 Johann

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.8**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **65 C**, Time **35 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **65C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (85.3%)	81 %	4
Grain	Monachijski	0.4 kg (10.7%)	80 %	16
Grain	Weyermann - Carapils	0.15 kg (4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	30 min	8 %
Boil	Oktawia	25 g	0 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	40 ml	FM

Notes

- Sobota 25 kwietnia
Całość 3,5h
13l 13blg
Temperatura:
25.04 wieczór, lekki ruch w fermentorze - 20.7°C
26.04 - południe - 21°C - start | wieczór - 23.7°C
27.04 - od rana do wieczora 26°C
28.04 - po południu - 24°C, podgrzewam do 27°C i owijam śpiworem

Końcowa 3,1 plato
Odfermentowanie 76% Voss
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