

Blady Torfownik

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **6.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (54.9%) | 80 % | 5 |
| Grain | Casle Malting Whisky Nature | 1 kg (22%) | 85 % | 4 |
| Grain | Viking Malt Dekstrynowy | 0.5 kg (11%) | 79 % | 6 |
| Grain | Karmelowy Pale Cara 9EBC | 0.5 kg (11%) | 61 % | 9 |
| Grain | Fawcett - Pale Chocolate | 0.05 kg (1.1%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | Puławski | 27 g | 60 min | 4.3 % |
| szyszka 30g | | | | |
| Boil | Puławski | 27 g | 30 min | 4.3 % |
| szyszka 30g | | | | |
| Aroma (end of boil) | Oktawia | 30 g | 5 min | 7.1 % |
| Aroma (end of boil) | Falconers Flight | 30 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|---------|------------|
| FM53 Voss kveik | Ale | Liquid | 1200 ml | FM |
| Obliczony starter 0.5l, zrobiony 1,2l, ale kręcony tylko 24h na mieszadle. https://www.brewersfriend.com/yeast-pitch-rate-and-starter-calculator/ | | | | |
| Wlana całość startera do brzezki w temperaturze 30°, ale otoczona mrożonymi butelkami. | | | | |

Notes

- Po gotowaniu gęstość: 11.5Bx.
Całkowita objętość: 19.5l

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