

Ciemna słodyczka

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **30.7**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **58 C**, Time **10 min**
- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **90 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Zero	2 kg (42.1%)	79 %	6
Grain	Viking Golden Ale	1.5 kg (31.6%)	80 %	12
Grain	Viking Caramel 150	0.5 kg (10.5%)	75 %	150
Grain	Viking Czekoladowy jasny	0.35 kg (7.4%)	68 %	400
Grain	Castle Malting - Chateau Cafe	0.2 kg (4.2%)	75.5 %	500
Grain	Viking Barwiący	0.2 kg (4.2%)	65 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	10 g	60 min	12 %
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	20 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	FM

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T (1szt ~2g)	2 g	Boil	10 min

Notes

- To nie ma być Old Ale de facto, ale coś tam musiałem kliknąć.

Barwiący ekstrahowany na zimno przed wrzuceniem ziarna do gara.

Zaciera się na wytrawnie tylko tak długo jak długo będzie się podgrzewać do temperatury 72°C ... taki pomysł :>

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