Colorado Pale laktoza

- Gravity 8.5 BLG
- ABV 3.3 %
- IBU **46**
- SRM 9.4

Batch size

- Expected quantity of finished beer 30 liter(s)
- Trub loss 5 %
- Size with trub loss 31.5 liter(s)
- Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 38 liter(s)

Mash information

- Mash efficiency **75** %
- Liquor-to-grist ratio 3 liter(s) / kg
- Mash size 15.2 liter(s)
- Total mash volume 20.2 liter(s)

Steps

- Temp 44 C, Time 10 min Temp 50 C, Time 10 min Temp 62 C, Time 40 min

- Temp 72 C, Time 30 min

Mash step by step

- Heat up 15.2 liter(s) of strike water to 48C
- Add grains
- Keep mash 10 min at 44C
- Keep mash 10 min at 50C
- Keep mash 40 min at 62C
- Keep mash 30 min at 72C
- Sparge using 27.9 liter(s) of 76C water or to achieve 38 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	viking malt Colorado Pale Base	5 kg <i>(98.8%)</i>	80 %	15
Grain	Strzegom Barwiący	0.06 kg (1.2%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	16.5 %
Boil	Cascade	15 g	30 min	6.5 %
Boil	Cascade	15 g	15 min	6.5 %

Yeasts

Name	Туре	Form	Amount	Laboratory
safale t-58	Ale	Dry	11.5 g	

Extras

Туре	Name	Amount	Use for	Time
- 71				

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Flavor	l laktoza	1 /50 A	Boil	l 60 min
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