

cukierek (anyż, lukrecja, mięta)

- Gravity **12.4 BLG**
- ABV ---
- IBU **24**
- SRM **7.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (55.6%) | --- % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (37%) | --- % | 16 |
| Grain | Strzegom Karmel 30 | 0.2 kg (7.4%) | --- % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 5 g | 60 min | 12 % |
| Boil | Challenger | 5 g | 30 min | 7 % |
| Aroma (end of boil) | Ella (AUS) | 5 g | 10 min | 14.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 500 ml | 6 g |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | anyż | 5 g | Boil | 10 min |
| Spice | lukrecja | 5 g | Boil | 10 min |

| | | | | |
|--------|----------------|------|-----------|----------|
| Fining | mech irlandzki | 3 g | Boil | 15 min |
| Spice | mięta suszona | 10 g | Boil | 10 min |
| Spice | anyż | 5 g | Secondary | 5 day(s) |
| Spice | lukrecja | 5 g | Secondary | 5 day(s) |
| Spice | mięta suszona | 10 g | Secondary | 5 day(s) |

Notes

- przyprawy na fermentację cichą zamacerowane w 70% spirytusie
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