

Duża warka

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **10**
- SRM **2.5**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **60.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 3.5 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 19 g | 45 min | 4.3 % |
| Boil | Izabella | 15 g | 45 min | 6.4 % |
| Boil | Sybilla | 5 g | 45 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |

Notes

- na 2 fermentory, każdy inny chmiel na zimno
Pierwszy na zimno 7 dni - Sabro 15,8 a-kwasy - - - 20g
- Ekuanot 12,2 a-kwasy - - 50g
Drugi na zimno 7 dni - Idaho Gem 14,3 a-kwasy - 50g
- Willamente 5,2 a-kwasy - - 20g
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