

Dzika gęś wędrowna

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **68.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **82.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 12 kg (67.4%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (5.6%) | 81 % | 6 |
| Grain | Cara Gold | 1 kg (5.6%) | 75 % | 120 |
| Grain | Strzegom Pilzneński | 3 kg (16.9%) | 80 % | 4 |
| Adjunct | Płatki owsiane | 0.8 kg (4.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Herkules | 30 g | 60 min | 17 % |
| Boil | Simcoe | 50 g | 60 min | 13.2 % |
| Boil | Chinook | 25 g | 50 min | 13 % |
| Aroma (end of boil) | Chinook | 25 g | 10 min | 13 % |
| Dry Hop | Enigma (AUS) | 50 g | 7 day(s) | 17.2 % |
| Dry Hop | Amarillo | 100 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 2000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------|--------|---------|-------|
| Herb | Kolendra | 100 g | Boil | 5 min |

Notes

- Fermentacja Cicha- balkon temp. okolo 0 st.C
Jan 3, 2018, 10:34 PM