

Exp n*01

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **6.7**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64.5%)	80 %	5
Grain	Viking Wheat Malt	2 kg (32.3%)	83 %	5
Grain	Strzegom Karmel 150	0.2 kg (3.2%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Whirlpool	Citra	50 g	20 min	12 %
Whirlpool	Simcoe	50 g	20 min	13.2 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP645 - Brettanomyces clausenii	Ale	Slant	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	skórka z 5 cytryn	5 g	Secondary	5 day(s)
Spice	Sok z 5 cytryn	5 g	Secondary	5 day(s)

Notes

- Docelowo chciałbym przefermentować WLP644 ale chwilowo niedostępne
Jul 9, 2017, 8:21 PM