

Greedo The Bounty Hunter

- Gravity **11.4 BLG**
- ABV ---
- IBU **4**
- SRM **4**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Ale (Malteurop) | 2.2 kg (50%) | 80 % | 7 |
| Grain | Płatki owsiane | 0.6 kg (13.6%) | 80 % | 3 |
| Grain | Pszeniczny | 1.6 kg (36.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|-------|------------|
| Aroma (end of boil) | Citra | 15 g | 5 min | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|--------|---------|------------------|
| FM50 Kłósy Kansas | Wheat | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|-------|
| Spice | Kolendra | 25 g | Boil | 5 min |
| Spice | Sól Himalajska | 15 g | Boil | 5 min |

Notes

- Piwo zakwaszane przed gotowaniem. Podzielone na dwa wiadra:
1 - Zakwaszone ze starteru (3 kapsułki) L.Plantarum
2 - Zawkaszone ze starteru (z fiolki) Lacto Blend The Yeast Bay.

Starterty 55 godzin.

Przepis na starter:

- 500ml wody
- 40g suchego ekstraktu
- 10g glukozy
- 1g pożywki
- 1g węglanu wapnia

Mar 11, 2017, 8:52 AM