

karpssen2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **40 C**, Time **10 min**
- Temp **42 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **10 min** at **42C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pszeniczny | 3.5 kg (70%) | 85 % | 4 |
| Grain | Pilznieński | 1 kg (20%) | 81 % | 4 |
| Grain | Strzegom Karmel 30 | 0.5 kg (10%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 50 min | 4 % |
| Boil | Lublin (Lubelski) | 50 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-04 | Wheat | Dry | 11.5 g | --- |

Notes

- franekca.pl.tl

Oct 21, 2017, 11:49 AM