

# Melanoidowe Brytyjskie

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **6.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6.5
Grain	Weyermann - Melanoiden Malt	0.5 kg (9.1%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	5.8 %
Aroma (end of boil)	Fuggles	25 g	0 min	6.1 %
Whirlpool	Challenger	10 g	25 min	5.8 %
Whirlpool	Fuggles	25 g	25 min	6.1 %
Dry Hop	Fuggles	50 g	3 day(s)	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

## Notes

- zacieranie w 70-68 stopni  
chmienie whirlpool 25 min po schłodzeniu do ~75 stopni  
*Jan 22, 2018, 11:08 AM*