

PIWPAW ciemny drań 01.01.23

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **31**
- SRM **35.1**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 1.7 kg (33.3%) | 90 % | 320 |
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (66.7%) | 81 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| First Wort | sybilla pl 2021 | 40 g | 30 min | 7.5 % |
| Aroma (end of boil) | myrynka pl 2021 | 25 g | 10 min | 8.6 % |
| Dry Hop | Perle | 30 g | 6 day(s) | 6 % |
| Dry Hop | sybilla pl 2021 | 10 g | 6 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|-------|------|--------|------------|
| WLP005 - British Ale Yeast | Lager | Dry | 11 g | austria |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|----------|
| Flavor | płatki dębowe cream średnio palone | 20 g | Secondary | 6 day(s) |
| Flavor | płatki dębowe francuskie dark chocolate mocno palone | 20 g | Secondary | 6 day(s) |

Notes

- Fermentacja burzliwa - 9 dni (17blg)
Fermentacja cicha (chmielenie na zimno + płatki dębowe, cream średnio palone 20g, francuskie dark chocolate 20g) - 6 dni (5blg)
Rozlew - 20.12.2022 - 20l (butelki 0,5l)
Temp. leżakowania - 15 stopni C
ABV 6,2%
Dec 13, 2022, 5:56 PM