

Powrót do akcji

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **43**
- SRM **8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (50%)	78 %	22
Grain	Viking Pilsner malt	2 kg (33.3%)	78 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Sugar	Biały cukier	0.5 kg (8.3%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	30 min	11.5 %
Aroma (end of boil)	Sybilla	12 g	0 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Notes

- Cukier dodać na początku gotowania brzezki.
Płatki dodane do wody o temp. ok 40 stopni i podgrzewane do temp. zadania sładu.
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