

Rachoń I

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **54**
- SRM **19.7**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **69 C**, Time **40 min**
- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **20 min** at **69C**
- Keep mash **40 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Caraaroma | 0.18 kg (2.3%) | 78 % | 400 |
| Grain | Strzegom Karmel 150 | 0.45 kg (5.7%) | 75 % | 150 |
| Grain | Viking Pale Ale malt | 4.5 kg (56.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.75 kg (9.5%) | 79 % | 22 |
| Grain | Carafa II | 0.075 kg (0.9%) | 70 % | 812 |
| Grain | Strzegom Pilzneński | 1.5 kg (19%) | 80 % | 4 |
| Sugar | muscovado | 0.45 kg (5.7%) | 100 % | 100 |

Dodany na ostatnie 5 minut gotowania brzezki.

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Nugget | 50 g | 60 min | 13 % |

Chmiel wrzucam po 10 minutach gotowania na 50 minut.

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 125 ml | Fermentum Mobile |