

sdzybkie kwasy na zime

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **4.7**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (100%)	80 %	7

Notes

- podzielic na dwa do jednej polowki 2 kg mango do drugiej polowki 2 kilo wisni, malin lub lesnych kwasu tradycyjnie po 5 ml na litr i do flaszek
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