

Swierkowe2022

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **9.6**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (40.3%)	81 %	4
Grain	Strzegom Wiedeński	2 kg (32.3%)	79 %	10
Grain	Viking Pale Ale malt	1 kg (16.1%)	80 %	5
Grain	Cara Gold	0.6 kg (9.7%)	75 %	120
Grain	ciemny	0.1 kg (1.6%)	17 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Magnum	10 g	60 min	13.5 %
Boil	Sybilla	20 g	60 min	6.5 %
Boil	Sybilla	10 g	10 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	świerk	500 g	Boil	60 min

Notes

- 500g gałazek swierku, po wcześniejszym wygotowaniu przez 40 min
May 30, 2022, 11:42 PM