

Zatarty Burak Janusz

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **5.1**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (83.3%) | 79 % | 6 |
| Grain | Słód pszeniczny | 0.5 kg (16.7%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Cascade PL | 20 g | 60 min | 5.2 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 6 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|----------|----------|
| Flavor | burak czerwony | 500 g | Boil | 20 min |
| Flavor | wywar z buraka | 400 g | Primary | 7 day(s) |
| Flavor | wywar z buraka | 400 g | Bottling | --- |

Notes

- Fermentacja burzliwa - 7 dni
- Fermentacja cicha - 7 dni

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