

#124 Pegasus enczantuje do śpiulkolotu

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.07 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **75.6 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **75.6C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilzneński	5.35 kg (83.8%)	80 %	4
Grain	Dextrin Malt 10-16 EBC Viking Malt	0.5 kg (7.8%)	79 %	13
Grain	Viking Malt Pszeniczny	0.45 kg (7.1%)	81 %	6
Sugar	Cukier z pulpy	0.081 kg (1.3%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL 2020 granulat	20 g	60 min	9.1 %
Aroma (end of boil)	Lubelski PL 2020 granulat	40 g	10 min	5.4 %
Aroma (end of boil)	Mandarina Bavaria DE 2020 granulat	20 g	10 min	9.1 %
Dry Hop	Mandarina Bavaria DE 2020 granulat	80 g	3 day(s)	9.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa limonkowa	1000 g	Primary	11 day(s)
Flavor	Zest i sok z pięciu pomarańczy	200 g	Secondary	7 day(s)

Notes

- Dwa dni wcześniej starter z ekstraktu jasnego słodowego suchego (500g) - końcowo wyszły cztery litry o ekstrakcie 12.1. Nie wliczam go w przepis, aby nie pomełdały mi się parametry zacierania.
Jan 22, 2022, 1:16 PM