

#98 Zamglone smoleńskie

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75.5 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **75.5C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (44.8%)	82 %	4
Grain	Viking Malt Pszeniczny	1.5 kg (22.4%)	81 %	5
Grain	Dextrin Malt 2,2-3,3 EBC Crisp	0.4 kg (6%)	72 %	2.7
Grain	Płatki pszeniczne	1 kg (14.9%)	60 %	3
Grain	Płatki owsiane	0.8 kg (11.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau Blanc DE 2018	20 g	60 min	9.2 %
Aroma (end of boil)	Citra US 2019	20 g	10 min	13.1 %
Aroma (end of boil)	Cascade PL 2020 szyszka	20 g	10 min	8 %
Dry Hop	Cascade PL 2020 szyszka	30 g	3 day(s)	8 %
Dry Hop	Citra US 2019	30 g	3 day(s)	13.1 %

Dry Hop	Hallertau Blanc DE 2018	80 g	3 day(s)	9.2 %
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Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	40 ml	White Labs

Notes

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