

Atak klonów/Klon BA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **33**
- SRM **34.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (48.3%)	80 %	5
Grain	Carafa	0.2 kg (2.8%)	70 %	664
Grain	Carafa II	0.2 kg (2.8%)	70 %	812
Grain	Carafa III	0.2 kg (2.8%)	70 %	1034
Grain	Strzegom Karmel 150	0.3 kg (4.1%)	75 %	150
Grain	Strzegom Karmel 300	0.45 kg (6.2%)	70 %	299
Grain	Strzegom Monachijski typ I	0.75 kg (10.3%)	79 %	16
Grain	Płatki owsiane	1 kg (13.8%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.65 kg (9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	40 min	11 %
Boil	lunga	20 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	syrop klonowy	1 g	Boil	5 min
Flavor	syrop klonowy	1 g	Secondary	3 day(s)
Flavor	syrop klonowy	1 g	Bottling	---

Other	płatki dębowe z black tears	1 g	Secondary	7 day(s)
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Notes

- refermentowane syropem klonowym
podzielone na pół i do jednej wersji płatki dębowe
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