

Dipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **96**
- SRM **6.3**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.12 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3.9%) | 75 % | 30 |
| Grain | Monachijski | 1 kg (19.6%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.4 kg (7.8%) | 60 % | 3 |
| Grain | Pszeniczny | 0.5 kg (9.8%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (58.8%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Citra | 40 g | 60 min | 12 % |
| Boil | Citra | 20 g | 20 min | 12 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Whirlpool | Talus | 50 g | 10 min | 6.7 % |
| Dry Hop | Talus | 50 g | 4 day(s) | 6.7 % |
| Dry Hop | Belma | 50 g | 4 day(s) | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 11 g | Lallemand |

Notes

- złe wyłapanie chmielu, gazuje po otwarciu, smakowo ok, pian szybko opadająca, cytrus w smaku
Mar 28, 2024, 4:31 PM