

Dzika gęś wędrowna

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **68.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **82.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12 kg (67.4%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (5.6%)	81 %	6
Grain	Cara Gold	1 kg (5.6%)	75 %	120
Grain	Strzegom Pilzneński	3 kg (16.9%)	80 %	4
Adjunct	Płatki owsiane	0.8 kg (4.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	30 g	60 min	17 %
Boil	Simcoe	50 g	60 min	13.2 %
Boil	Chinook	25 g	50 min	13 %
Aroma (end of boil)	Chinook	25 g	10 min	13 %
Dry Hop	Enigma (AUS)	50 g	7 day(s)	17.2 %
Dry Hop	Amarillo	100 g	7 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	2000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra	100 g	Boil	5 min

Notes

- Fermentacja Cicha- balkon temp. okolo 0 st.C
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