

Dzikale

- Gravity **13.8 BLG**
- ABV ---
- IBU **42**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Castle	2.6 kg (52%)	81 %	3
Grain	Pale ale Suflett	1 kg (20%)	80 %	7
Grain	Weyermann pszeniczny jasny	1 kg (20%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (4%)	78 %	5
Grain	Żytni Strzegom	0.2 kg (4%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %
Aroma (end of boil)	Amarillo (flame out) 20min rest	50 g	0 min	9.5 %
Whirlpool	Amarillo (chilling start)	50 g	0 min	9.5 %
Dry Hop	Zythos	50 g	5 day(s)	11 %
Dry Hop	Equinox	50 g	5 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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dzikie	Ale	Liquid	500 ml	---
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Notes

- Starter nastawiony 10.03 na odebranych 500ml brzezki 10blg z witka. Drożdże zadane z fiolki do brzezki w temp 25°C, odstawione na mieszadło z sterownikiem i poduszka na 25°C. Lekki wir. Po 3 dniach dobre zmętnienie. 15.03 dodane 1,5L brzezki 10blg z mini warki z 400g siodu pils. Po 12h od dodania błona z pecherzami na wierzchu mimo mieszadła.
Mar 16, 2017, 2:40 PM
- Brzezke schłodzić do 17°C napowietrzyć i zadać drożdże. Sterownik na 21°C.
Mar 23, 2017, 9:00 PM