

Flying Dutchman

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **24**
- SRM **10.6**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (49%) | 81 % | 4 |
| Grain | Monachijski | 2.4 kg (33.6%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.5 kg (7%) | 78 % | 4 |
| Grain | Caraaroma | 0.1 kg (1.4%) | 78 % | 400 |
| Grain | karmelowy | 0.15 kg (2.1%) | 80 % | 300 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Perle | 40 g | 60 min | 7 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|------------|
| fermentis safale us | Ale | Dry | 11.5 g | safale |

Notes

- Koźlak holenderski - górnej fermentacji.
Wydajność znowu ok 90% - uzyskałem 25 l brzeczki 17 brix.

Nov 5, 2017, 5:14 PM