

# Greedo The Bounty Hunter

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- Gravity **11.4 BLG**
- ABV ---
- IBU **4**
- SRM **4**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Ale (Malteurop) | 2.2 kg (50%)   | 80 %  | 7   |
| Grain | Płatki owsiane       | 0.6 kg (13.6%) | 80 %  | 3   |
| Grain | Pszeniczny           | 1.6 kg (36.4%) | 85 %  | 4   |

## Hops

| Use for             | Name  | Amount | Time  | Alpha acid |
|---------------------|-------|--------|-------|------------|
| Aroma (end of boil) | Citra | 15 g   | 5 min | 12.4 %     |

## Yeasts

| Name              | Type  | Form   | Amount  | Laboratory       |
|-------------------|-------|--------|---------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type  | Name           | Amount | Use for | Time  |
|-------|----------------|--------|---------|-------|
| Spice | Kolendra       | 25 g   | Boil    | 5 min |
| Spice | Sól Himalajska | 15 g   | Boil    | 5 min |

## Notes

- Piwo zakwaszane przed gotowaniem. Podzielone na dwa wiadra:  
1 - Zakwaszone ze starteru (3 kapsułki) L.Plantarum  
2 - Zawkaszone ze starteru (z fiolki) Lacto Blend The Yeast Bay.

Starterty 55 godzin.

Przepis na starter:

- 500ml wody
- 40g suchego ekstraktu
- 10g glukozy
- 1g pożywki
- 1g węglanu wapnia

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