

RIS wysłodziny

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **23**
- SRM **20.7**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.05 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **10.1 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (55.6%)	80 %	5
Grain	Strzegom Monachijski typ II	0.21 kg (5.8%)	79 %	22
Grain	Strzegom Monachijski typ I	0.2 kg (5.6%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.2 kg (5.6%)	68 %	400
Grain	special w	0.04 kg (1.1%)	76 %	300
Grain	Weyermann Caramunich 3	0.06 kg (1.7%)	76 %	150
Grain	Weyermann - Chocolate Wheat	0.05 kg (1.4%)	74 %	788
Grain	Fawcett - Brown	0.05 kg (1.4%)	72 %	180
Grain	Weyermann - Carafa I	0.05 kg (1.4%)	70 %	690
Grain	Jęczmień palony	0.12 kg (3.3%)	55 %	985
Grain	płatki jęczmienne	0.12 kg (3.3%)	70 %	5
Grain	Weyermann - Pale Wheat Malt	0.15 kg (4.2%)	85 %	5

Grain	Simpsons - Coffee Malt	0.05 kg (1.4%)	74 %	296
Sugar	Milk Sugar (Lactose)	0.3 kg (8.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	8 g	35 min	11.7 %
Boil	Marynka	10 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

Notes

- Z laktoza 13blg po godzinnym gotowaniu w kociolku
Fermentowane bez rurki 2 tygodnie getwa z us05 z american wheat
odfermentowalo do 1018, smak jest SUPER, moze byc baba!
Apr 27, 2018, 7:18 PM