

Rokita

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **3.9**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Ireks - Pilsner Malt | 3 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 25 g | 65 min | 3.6 % |
| Boil | Saaz | 25 g | 30 min | 3.75 % |
| Boil | Saaz | 25 g | 5 min | 3.75 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 5 g | Mangrove Jack's |

Notes

- Drożdże 5g połowę saszetki.
Fermentacja burzliwa w temperaturze od 17* C do 24*C na 5-6 dni.
Fermentacja cicha około 3 dni i schłodzenie do około -1*C po czym trzy tygodnie w temperaturze -3*C.
do refermentacji glukoze o następnę i resztę drożdży (oczywiście uwodnić).
W butelkach trzymać w temperaturze około 22*C na 6 tygodni.
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