

Summer Ale 12 BLG (Bigos)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **16.1**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (46.3%) | 80 % | 4 |
| Grain | Pszeniczny | 0.4 kg (7.4%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (37%) | 79 % | 10 |
| Grain | Strzegom Karmel 300 | 0.5 kg (9.3%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Galaxy | 10 g | 60 min | 15 % |
| Boil | Motueka | 25 g | 15 min | 7 % |
| Boil | Amarillo | 25 g | 10 min | 9.5 % |
| Boil | Galaxy | 25 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| Mauribrew Ale Y514 | Ale | Slant | 100 ml | Mauribrew |

Notes

- Done with a small amount of slurry of Mauribrew Ale Y514 from previous batch.
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