

troche sezon a troche mozgotrzep

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **3.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **46 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **55.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **26.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **78C**
- Sparge using **40.4 liter(s)** of **76C** water or to achieve **55.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 10 kg (87.7%) | 80.5 % | 2 |
| Grain | Briess - Munich Malt 10L | 0.7 kg (6.1%) | 77 % | 20 |
| Grain | Briess - Wheat Malt, White | 0.7 kg (6.1%) | 85 % | 5 |
| Sugar | Cukier | 0 kg | 99 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 30 min | 11 % |
| Aroma (end of boil) | citra | 40 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|----------------|
| Wsciekly fermentator | Ale | Liquid | 1000 ml | bootlegbiology |

Notes

- 22 litry dostana mango na druga fermentacje jakos 3 tygodniowa w domu jakies 3-4 kg mrozonki
22 litry dostana 50 gram citry na zimno przed rozlewem
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