

Wielozbożowe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (33.3%) | 81 % | 4 |
| Grain | Weyermann - Spelt Malt | 0.5 kg (11.1%) | 81 % | 6 |
| Grain | Pszeniczny | 0.5 kg (11.1%) | 85 % | 4 |
| Grain | Żytni | 1 kg (22.2%) | 85 % | 8 |
| Grain | Słód owsiany Fawcett | 0.3 kg (6.7%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.7 kg (15.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1000 ml | Fermentum Mobile |

Notes

- płatki owsiane skleikowane, zacieranie jednotemperaturowe - 68°C
fermentacja 16-18°C

nigdy więcej niestylowego piwa bez chmielenia na aromat. Uwagi na przyszłość przy podobnej warce?
Większy blg, conajmniej 30g chmielu na aromat (10-15 min).
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