

Zwykłe na koniec roku

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Maris Otter Crisp	1 kg (20%)	83 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	30 g	40 min	7.2 %
Aroma (end of boil)	El Dorado	30 g	5 min	11.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
k97	Ale	Dry	22 g	Fermentis

Notes

- Dwie paczki drożdzy.
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