

#38 Gruit na obronę licencjatu

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **4.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **14 %**
- Size with trub loss **4.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **6.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 1 kg (71.4%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (14.3%) | 60 % | 3 |
| Grain | Simpsons - Golden Naked Oats | 0.1 kg (7.1%) | 73 % | 20 |
| Grain | Pszeniczny | 0.1 kg (7.1%) | 85 % | 4 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|----------|
| Flavor | Skórka z 1 pomarańczy | 15 g | Boil | 15 min |
| Flavor | Jaśmin | 10 g | Boil | 0 min |
| Flavor | Werbena cytrynowa | 2 g | Boil | 0 min |
| Flavor | Jaśmin | 4 g | Secondary | 1 day(s) |

Notes

- Dodatki dodane po wyłączeniu palnika
Dodatkowy jaśmin macerowany w brandy przez 7 dni
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