

ABA # 55 i 56

- Gravity **13.1 BLG**
- ABV ---
- IBU **30**
- SRM **27**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.4 liter(s)**
- Total mash volume **46.8 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **36.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **52.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.4 kg (71.2%)	79 %	6.5
Grain	Viking Munich Malt	1.2 kg (11.5%)	79 %	13.5
Grain	Cara Ruby Castle	0.4 kg (3.8%)	78 %	50
Grain	Biscuit Malt	0.4 kg (3.8%)	77 %	50
Grain	Brown Malt (British Chocolate)	0.6 kg (5.8%)	--- %	135
Grain	Chocolate Malt (UK)	0.4 kg (3.8%)	--- %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.4 %
Boil	Eureka	15 g	30 min	18 %
Boil	Willamette	30 g	5 min	5.2 %
Aroma (end of boil)	Eureka	35 g	0 min	18 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile
FM Kveik	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	1.5 g	Mash	60 min

Notes

- 19C - Szybki i płynny start obu fermentorów po kilku godzinach od zadania gęstwy (Kveik III, Irlandzkie II).
Po ok 3 dniach burzliwa w zasadzie skończona.
21C
Po 8 dniach przeniesione na cichą. Piwa wydawały się cierpkie od rabarbaru przeniesionego z gęstwą.
Po 3 dniach chmielenia na zimno i 2 chłodzenia do
5C rozlew. 15.12.16
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