

# A´λφα kwas

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **4.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.25 kg (86.5%)	80 %	7
Grain	Pszeniczny	0.25 kg (9.6%)	85 %	4
Grain	Oats, Flaked	0.1 kg (3.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	3 g	45 min	15 %
Boil	Citra	3 g	30 min	12 %
Aroma (end of boil)	Galaxy	10 g	0 min	15 %
Aroma (end of boil)	Citra	10 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech	2 g	Boil	15 min

## Notes

- Po filtracji 15 minut gotowania -> studzenie -> 10x L. Plantarum 10kkk CFU

Zakwaszać 24h.

*Jun 4, 2022, 12:15 PM*