

Browar z pasją

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **4.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **58 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **5 min** at **58C**
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Zero	3 kg (56.6%)	79 %	6
Grain	Viking Golden Ale	1 kg (18.9%)	80 %	12
Adjunct	Pulpa z Marakui	1 kg (18.9%)	22 %	0
Adjunct	Milk Sugar (Lactose)	0.3 kg (5.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Vic Secret	20 g	0 min	16.3 %
Dry Hop	Vic Secret	30 g	5 day(s)	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	FM

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T (1szt ~2g)	2 g	Boil	10 min

Notes

- Przerwa w 72°C przez 60 minut i dłużej jeśli gęstość będzie rosła co najmniej 1° na 10 minut

Pulpa Mango do fermentora na burzliwą, zapisana w surowcach bo to przecież fermentuje, więc chodzi o szacowanie ekstraktu początkowego

Z tego samego powodu laktoza, która do gara na ostatnie 20 minut gotowania.

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