

Ciemna słodyczka

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **30.7**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **58 C**, Time **10 min**
- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **90 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale Zero | 2 kg (42.1%) | 79 % | 6 |
| Grain | Viking Golden Ale | 1.5 kg (31.6%) | 80 % | 12 |
| Grain | Viking Caramel 150 | 0.5 kg (10.5%) | 75 % | 150 |
| Grain | Viking Czekoladowy jasny | 0.35 kg (7.4%) | 68 % | 400 |
| Grain | Castle Malting - Chateau Cafe | 0.2 kg (4.2%) | 75.5 % | 500 |
| Grain | Viking Barwiący | 0.2 kg (4.2%) | 65 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Galena | 10 g | 60 min | 12 % |
| Boil | Columbus/Tomahawk/Zeus | 5 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 5 g | 20 min | 15.5 % |

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

- To nie ma być Old Ale de facto, ale coś tam musiałem kliknąć.

Barwiący ekstrahowany na zimno przed wrzuceniem ziarna do gara.

Zaciera się na wytrawnie tylko tak długo jak długo będzie się podgrzewać do temperatury 72°C ... taki pomysł :>

Jun 24, 2019, 4:34 PM