

Dolna

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **29**
- SRM **5.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **72.5 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (63.5%) | 80 % | 5 |
| Grain | Płatki owsiane | 1.2 kg (15.2%) | 60 % | 3 |
| Grain | Słód owsiany Fawcett | 1 kg (12.7%) | 61 % | 5 |
| Sugar | Cukier | 0.67 kg (8.5%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Zula | 30 g | 60 min | 9.7 % |
| Whirlpool | Sybilla | 30 g | 15 min | 6 % |
| Dry Hop | Zula | 70 g | 2 day(s) | 9.7 % |
| Dry Hop | Izabella | 100 g | 2 day(s) | 5.1 % |
| Dry Hop | Sybilla | 70 g | 2 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale | Slant | 350 ml | White Labs |

Notes

- 2.8 ml kwasu mlekowego (ostatecznie 5.8ml do zacieru), 2g soli. blg 17, podbite 670g cukru do 20blg. Zeszło do 3.8 blg, niestety przez dodatek cukru, przed chmieleniem na zimno wydaje się alkoholowe. Po chmieleniu dużo lepiej, ciekawy profil, owocowy, nadal może nieco alkoholowe i trzepie, ale raczej udane. 110g cukru do refermentacji
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