

Good Myrning Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.5**
- Style **Blonde Ale**

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 **13 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **62 C**, Time **1 min**
- Temp **73 C**, Time **50 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **1 min** at **62C**
- Keep mash **50 min** at **73C**
- Keep mash **15 min** at **77C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 8 g | 50 min | 11.2 % |
| Boil | Magnat | 12 g | 1 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | --- |

Notes

- Zacieranie: temperatura po wsypaniu sodu spada do 62C, podgrzewanie do 74C zaczyna sie od razu i trwa okoo 10-12 minut.

Sd 2x 4,20 + Drodze 5.50 + chmiel 2 z + Kapsle 1,50 = ~ 17,5 z Woda kranowa + gaz
Oct 11, 2018, 6:08 AM