

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 sŁodu spada do 62C, podgrzewanie do 74C zaczyna się od razu i trwa około 10-12 minut.

SŁód 2x 4,20 + Drozdze 5.50 + chmiel 2 zł + Kapsle 1,50 = ~ 17,5 zł Woda kranowa + gaz
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