

## HS test run

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **3.1**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **7.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.68 kg (70%)	81 %	4
Grain	Pszeniczny	0.72 kg (30%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	22 g	20 min	12 %
Whirlpool	Galaxy	22 g	20 min	15 %
Dry Hop	Citra	22 g	4 day(s)	12 %
Dry Hop	Galaxy	22 g	4 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

### Notes

- og: 1.048 fg: 1.018

kettle sour 36h starter z piwowara.

2 warki

1 - gotowanie przed sour 40 min, sour przez 36h potem podgrzanie do 80 i whirlpool przez 20 min.

2-gotowanie 15 min przed sour, sour 36h potem gotowanie 60 min i whirlpool, chmielenie na zimno  
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