

# keptinis

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **36**
- SRM **4.3**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **1 liter(s) / kg**
- Mash size **2 liter(s)**
- Total mash volume **4 liter(s)**

## 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	Marynka	30 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Slant	50 ml	---

## Notes

- Do sodu dolana niemal wrzca woda tak aby uzyska jak najgsz mas o temp 66-70C. Wiadro owinite kocem, odczekana 1h.  
Nastpnie gsty zacier zosta przeniesiony do piekarnika na brytfank z papierem do pieczenia, o temp 250C.  
Wyczono grzanie i pieczono do uzyskania ciemnobrazowej spieczonej warstwy.  
*Jul 15, 2018, 10:16 PM*