

Praca inżynierska Anna Krawczyk

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **3.5**
- Style **American Pale 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 **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (50%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (50%)	80 %	4

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	0.195 g	Fermentis
Lutra OYL-071	Ale	Liquid	10 ml	Omega
FM53 Voss kveik	Ale	Liquid	10 ml	Fermentum Mobile
Stranda WLP519	Ale	Liquid	10 ml	White Labs
Espe OYL-090	Ale	Liquid	10 ml	Omega
Hornindal OYL-091	Ale	Liquid	10 ml	Omega

Notes

- Brzeczke rozlano do 12 kolb po 300 ml i zaszczepiono kazdym szczepem drozdzy w dwuch powtorzeniach.
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