

#128 ...do utraty tchu

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **24**
- SRM **4.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **15.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **75.5 C**, Time **2 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **75.5C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Clear Choice Extra 2-5 EBC Crisp	2.5 kg (48.7%)	82 %	3.5
Grain	Viking Malt Pszeniczny	1 kg (19.5%)	81 %	5
Grain	Słód owsiany Viking Malt	0.5 kg (9.7%)	61 %	5
Grain	Dextrin Malt 10-16 EBC Viking Malt	0.5 kg (9.7%)	79 %	13
Sugar	Laktoza	0.5 kg (9.7%)	76.1 %	0
Sugar	Cukier z soku z granata	0.13 kg (2.5%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling Cross UK 2020	20 g	60 min	6.5 %
Aroma (end of boil)	Bramling Cross UK 2020	30 g	10 min	6.5 %
Dry Hop	Bramling Cross UK 2020	50 g	3 day(s)	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Philly Sour	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z granatu	1000 g	Primary	10 day(s)

Notes

- Starter przygotowany 23.02.2022 - z 0.6l brzeczki #127. Nie wliczam jej tutaj (również w oczekiwaną ilość otrzymanego piwa), aby nie zepsuć przepisu.
Feb 23, 2022, 10:59 AM