

#19 Mleczak Atakuje

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **52**
- SRM **21.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **28.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (73.9%) | 80 % | 26 |
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.2 kg (26.1%) | 80 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Taurus PL | 16 g | 60 min | 13 % |
| Boil | Taurus PL | 17 g | 30 min | 13 % |
| Boil | lunga | 10 g | 30 min | 11 % |
| Aroma (end of boil) | Puławski PL | 17 g | 10 min | 8.9 % |
| Aroma (end of boil) | Smaragd DE | 25 g | 10 min | 7.3 % |
| Dry Hop | Taurus PL | 17 g | 5 day(s) | 13 % |
| Dry Hop | Puławski PL | 33 g | 5 day(s) | 8.9 % |
| Dry Hop | Smaragd DE | 25 g | 5 day(s) | 7.3 % |
| Dry Hop | Huell Melon DE | 50 g | 3 day(s) | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 30 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 750 g | Boil | 10 min |

Notes

- 12.5 przed laktozą
Aug 29, 2018, 12:24 PM