

Bio Nachmielona #4

- Gravity **1 BLG**
- ABV **0.4 %**
- IBU **11**
- SRM **0.2**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **1 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Sugar	cukier	0.275 kg (100%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	10 g	15 min	12 %
Whirlpool	Mosaic	10 g	15 min	10 %
Whirlpool	Idaho 7	10 g	15 min	12.7 %
Dry Hop	Citra	10 g	2 day(s)	12 %
Dry Hop	Mosaic	10 g	2 day(s)	10 %
Dry Hop	Idaho 7	10 g	2 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Dry	12 g	Fermentis

Notes

- 1. woda z RO zakwaszona do 3.2-3.6pH
 - 2. profil wody 2:1 chlorki do siarczanów na 25L RO -> gips 2,5g; chlorek 9,5g; epsom 2,5g
 - 3. hop dip: 30g chmielu (ten "na zimno") zalać 250ml wody 75 st.C w słoiku i odstawić na 1h i dodać przestygnięte do schłodzonej "brzeczki" przed drożdżami.
- May 28, 2025, 11:40 AM