

#124 Pegasus enczantuje do śpiulkolotu

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.07 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **75.6 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **75.6C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|-----------------|-------|-----|
| Grain | Viking Malt Pilzneński | 5.35 kg (83.8%) | 80 % | 4 |
| Grain | Dextrin Malt 10-16 EBC Viking Malt | 0.5 kg (7.8%) | 79 % | 13 |
| Grain | Viking Malt Pszeniczny | 0.45 kg (7.1%) | 81 % | 6 |
| Sugar | Cukier z pulpy | 0.081 kg (1.3%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------------------|--------|----------|------------|
| Boil | Marynka PL 2020 granulat | 20 g | 60 min | 9.1 % |
| Aroma (end of boil) | Lubelski PL 2020 granulat | 40 g | 10 min | 5.4 % |
| Aroma (end of boil) | Mandarina Bavaria DE 2020 granulat | 20 g | 10 min | 9.1 % |
| Dry Hop | Mandarina Bavaria DE 2020 granulat | 80 g | 3 day(s) | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------------|--------|-----------|-----------|
| Flavor | Pulpa limonkowa | 1000 g | Primary | 11 day(s) |
| Flavor | Zest i sok z pięciu pomarańczy | 200 g | Secondary | 7 day(s) |

Notes

- Dwa dni wcześniej starter z ekstraktu jasnego słodowego suchego (500g) - końcowo wyszły cztery litry o ekstrakcie 12.1. Nie wliczam go w przepis, aby nie pomełdały mi się parametry zacierania.
Jan 22, 2022, 1:16 PM