

2 listopada 2018

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

Steps

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

Mash step by step

- Heat up **17 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pilzneński	3 kg (60%)	--- %	3.8
Grain	słód golden ale	2 kg (40%)	--- %	12

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sybilla	35 g	60 min	6 %
Boil	sybilla	15 g	35 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Notes

- wydajność 17 l piwa
Nov 18, 2018, 6:24 PM