

5 Wielożbożowe Amore Preta

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **121**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oats, Flaked	0.7 kg (12.5%)	80 %	2
Grain	Briess - Rye Malt	1 kg (17.9%)	80 %	7
Grain	Briess - Wheat Malt, Red	1 kg (17.9%)	81 %	5
Grain	Pilzneński	1.3 kg (23.2%)	81 %	4
Grain	Simpsons - Caramalt	0.3 kg (5.4%)	76 %	69
Grain	Viking Pale Ale malt	1.3 kg (23.2%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	amore preta	50 g	60 min	9.9 %
Boil	amore preta	50 g	20 min	9.9 %
Whirlpool	amore preta	100 g	40 min	9.9 %
Dry Hop	amore preta	100 g	5 day(s)	9.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	200 ml	Fermentum Mobile

Notes

- 31.05.2020 - cold crush do 4 C, butelkowanie. Koniec 2,5 Blg, 6,8 Na brix bez poprawki. Chmiel na zimno był 12 dni 100 g amore preta. Cukier średnia miarka
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