

Bezstylowiec

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **3.4**
- Style **Blonde Ale**

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 **1 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 3.5 kg (87.5%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (12.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 45 min | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Oyl-91 | Ale | Liquid | 500 ml | Omega labs |
| Wyeast - Belgian Ardenes | Ale | Liquid | 500 ml | Wyeast Labs |

Notes

- podział warki na 2 celem pozyskania gęstw
Jan 16, 2019, 3:51 PM