

Codzienne

- Gravity **13.6 BLG**
- ABV ---
- IBU **34**
- SRM **7.8**

Batch size

- Expected quantity of finished beer **21.4 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (83.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.7%) | 78 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 11.5 % |
| Boil | Lublin (Lubelski) | 25 g | 30 min | 3.5 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 3.5 % |
| Boil | Lublin (Lubelski) | 50 g | 0 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Nagazować na 2.5*CO2
Jun 29, 2016, 10:21 PM