

Greedo The Bounty Hunter

- Gravity **11.4 BLG**
- ABV ---
- IBU **4**
- SRM **4**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale (Malteurop)	2.2 kg (50%)	80 %	7
Grain	Płatki owsiane	0.6 kg (13.6%)	80 %	3
Grain	Pszeniczny	1.6 kg (36.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	15 g	5 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosa Kansas	Wheat	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	25 g	Boil	5 min
Spice	Sól Himalajska	15 g	Boil	5 min

Notes

- Piwo zakwaszane przed gotowaniem. Podzielone na dwa wiadra:
1 - Zakwaszone ze starteru (3 kapsułki) L.Plantarum
2 - Zawkaszone ze starteru (z fiolki) Lacto Blend The Yeast Bay.

Starterty 55 godzin.

Przepis na starter:

- 500ml wody
- 40g suchego ekstraktu
- 10g glukozy
- 1g pożywki
- 1g węglanu wapnia

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