

Gwidon

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **8.2**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

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

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1 kg (30.3%)	80 %	8
Grain	Bruntal Monachijski	1 kg (30.3%)	80 %	16
Grain	Bruntal Pszeniczny	1 kg (30.3%)	85 %	4
Grain	Strzegom Karmel 200	0.1 kg (3%)	75 %	200
Sugar	cukier	0.2 kg (6.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertau mittelfruh	29 g	60 min	4.3 %
Boil	Chinook	10 g	5 min	11 %
Boil	Simcoe	10 g	5 min	11.5 %
Dry Hop	Chinook	10 g	3 day(s)	11 %
Dry Hop	Simcoe	10 g	3 day(s)	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	10 g	.

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min
Spice	aframon	2 g	Boil	10 min

Notes

- zmienić chmielenie
podbić goryczkę -35
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