

Kwas

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (50.7%)	80 %	5
Grain	Pszoniczny	2 kg (29%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3
Grain	Pilznieński	1 kg (14.5%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Simcoe	30 g	0 min	13.2 %
Boil	Magnum	20 g	15 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	bacterie	25 g	Primary	2 day(s)
Flavor	Pulpa Mango	2500 g	Secondary	2 day(s)

Notes

- Bakterie Swanson dodane po chłodzeniu brzezki. 1 kaps na 1L brzezki. Czas zakwaszania 2 dni. Pulpa mango 3 puszki po 850 gramów dodana na 3 ostatnie dni fermentacji cichej.
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