

Pan IPani wg przepisu z brewness

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **58**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.67 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (46.7%) | 80 % | 5 |
| Grain | Pszeniczny | 2.5 kg (33.3%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (13.3%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|------------|--------|----------|------------|
| Boil | Citra | 30 g | 40 min | 12 % |
| Boil | Challenger | 30 g | 10 min | 7 % |
| Boil | Challenger | 30 g | 5 min | 7 % |
| Whirlpool | Amarillo | 30 g | 30 min | 9.5 % |
| wrzucone na 85stopni, czesto mieszajac | | | | |
| Whirlpool | Mosaic | 30 g | 30 min | 10 % |
| wrzucone na 85stopni, czesto mieszajac | | | | |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 9.5 % |
| Dry Hop | Mosaic | 60 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |
| gestwa po milkshake | | | | |

Notes

- woda została zakwaszona za pomocą kwasu cytrynowego nic poza tym
piwo bardzo słabo odfermentowało 68%, potencjalna zawartość alk. 5,6%
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