

pierwsze piwo

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **68**
- SRM **6.9**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **54 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Briess - Pale Ale Malt	2 kg (50%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	75 min	10 %
Boil	Sebilla	20 g	45 min	4.5 %

Yeasts

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

Notes

- nie wiem co robie
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