

Śniadanie na trawie

- Gravity **12.1 BLG**
- ABV ---
- IBU **29**
- SRM **6.1**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **25.3 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (66.2%)	80 %	4
Grain	Strzegom Pale Ale	1.7 kg (25%)	79 %	6
Grain	Pszeniczny	0.5 kg (7.4%)	85 %	4
Grain	Crystal II	0.1 kg (1.5%)	71.1 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Boil	Mosaic	15 g	30 min	10 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Whirlpool	Mosaic	40 g	0 min	10 %
Dry Hop	Mosaic	40 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M79 Burton Union	Ale	Dry	10 g	Mangrove Jack's

Notes

- Wersja druga 40g Citra na zimno

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