

Starzyk wariacja Śmierci (Od Sebastiana)

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **46**
- SRM **10.7**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **33.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (62.8%)	80 %	5
Grain	Strzegom Monachijski typ I	3 kg (31.4%)	79 %	16
Grain	Weyermann - Carared	0.5 kg (5.2%)	75 %	45
Grain	Jęczmień palony	0.05 kg (0.5%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %
Boil	Kent Goldings	20 g	60 min	5.5 %
Boil	Perle	30 g	60 min	7 %
Boil	Kent Goldings	25 g	15 min	5.5 %
Aroma (end of boil)	Kent Goldings	20 g	0 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

Notes

- Na cichą 50 g płatków średnioopiekanych, macerowanych w porto
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