

# Wild ale z płatkami rózy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilsner (2 Row) Bel | 4 kg (72.7%)  | --- % | --- |
| Grain | Caramunich® typ I   | 0.5 kg (9.1%) | 73 %  | 80  |
| Grain | Oats, Flaked        | 1 kg (18.2%)  | 80 %  | 2   |

## Yeasts

| Name                     | Type | Form  | Amount  | Laboratory |
|--------------------------|------|-------|---------|------------|
| Brettanomyces Troix Vrai | Ale  | Slant | 1000 ml | ---        |

## Extras

| Type   | Name                       | Amount | Use for   | Time      |
|--------|----------------------------|--------|-----------|-----------|
| Flavor | Płatki rózy świeże (10g/l) | 100 g  | Secondary | 14 day(s) |
| Flavor | Macerat z płatkow rózy     | 50 g   | Secondary | 1 day(s)  |

## Notes

- Fermentacja w okolo 28 stopniach.

Płatki rózy wyjąć podczas cichej fermentacji jak stracą kolor.

Zamacerować w wódce? 250g, 1 cup wódka i dodaćna cichą/do butelek?

Woda różana?

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