

FPD special #1

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **24**
- SRM **35.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (38.5%)	80 %	5
Grain	słód żytni czekoladowy	0.25 kg (3.2%)	--- %	---
Grain	Strzegom Monachijski typ I	1 kg (12.8%)	79 %	16
Sugar	Milk Sugar (Lactose)	1 kg (12.8%)	76.1 %	0
Grain	Special B Castle	0.1 kg (1.3%)	70 %	350
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (21.8%)	80 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (6.4%)	73 %	1001
Grain	Chocolate Malt (UK)	0.25 kg (3.2%)	73 %	887

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	10.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lutra OYL-071	Ale	Slant	1200 ml	Omega
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Extras

Type	Name	Amount	Use for	Time
Spice	Masło orzechowe w proszku	1000 g	Boil	15 min

Notes

- Special W Weyermann zamiast special B.
3BLG z lakto

Warzenie 13.02, BLG początkowe 21.
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