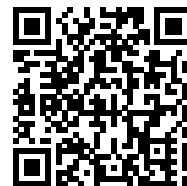


Uždraustasis vaisius

Kiekis: 24 litrai
Efektyvumas: 78 %
Stilius: Kitoks alus
Aludaris: Burbulas
Receptas sukurtas: 2014-11-19 20:58:58
Receptas modifikuotas: 2015-02-04 09:39:34

OG: 1.051
FG: 1.014
ABV: 4.9 %
IBU: 28
EBC: 28
IBU/OG: 0.54 (kartumas ir slyklo skonis subalansuotas)



2026-04-18

Fermentuojamos medžiagos

Pavadinimas

	Spalva (EBC)	Kiekis (kg)	Kiekis (%)
Pils	3.0	3.000	57.1
BEST Melanoidin salyklas	70.1	1.300	24.8
BEST Munich Dark salyklas	25.0	0.500	9.5
CaraMunich	120.1	0.250	4.8
Cane Demerara Sugar	60.0	0.200	3.8
		<hr/> 5.250	

Apyniai

Pavadinimas

	Forma	Paskirtis	AA (%)	IBU	Kiekis (g)	Laikas
Saaz	Granulės	Virimui (kartumui)	3.5	24.0	60	75
Hallertau Perle	Granulės	Aromatui (virimui)	4.5	3.6	<hr/> 20	10
					80	

Mielės

Pavadinimas

	Kiekis (g)
Safale S-04	24.0

Pastabos

Step1: Mashing

- After mashing in, rest at 62 oC for 50 minutes
- Raise the temperature to 72oC, rest for 20 minutes
- Raise the temperature to 78oC, rest for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 78oC

Step 3: Boiling

- Duration: 1 hour 30 minutes;the volume of wort declines by 6 - 10%
- Add Saaz hop after 15 minutes from the beginning of boiling
 - Add Hallertauer Aroma hop and sugar, if necessary, after 80 minutes

Step 4: Cooling to 22-24C

Step 5: Fermentation at 18C (7 days)

Step 6: Lagering minimum 2 weeks