

Uždraustasis vaisius

Kiekis: 24 litrai
Efektyvumas: 78 %
Stilius: Kitoks alus
Aludaris: Burbulas
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OG: 1.051
FG: 1.014
ABV: 4.9 %
IBU: 28
EBC: 28
IBU/OG: 0.54 (kartumas ir salyklo skonis subalansuotas)



2026-05-13

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 |
| | | <u>5.250</u> | |

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 | <u>20</u> | 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