

#001 IGOR'S AAA "pierwsze ALE nie ostatnie"

- Gravity **14.3 BLG**
- ABV ---
- IBU **45**
- SRM **10.5**
- Style **American Amber Ale**

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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (70.2%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (17.5%)	79 %	22
Grain	Strzegom Karmel 300	0.2 kg (3.5%)	70 %	299
Grain	Oats, Flaked	0.5 kg (8.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	50 g	60 min	4 %
Boil	Centennial	20 g	15 min	9.4 %
Boil	Mandarina Bavaria	20 g	15 min	7.6 %
Boil	Cascade	20 g	5 min	6.8 %
Dry Hop	Centennial	30 g	3 day(s)	9.4 %
Dry Hop	Mandarina Bavaria	30 g	3 day(s)	7.6 %
Dry Hop	Cascade	30 g	3 day(s)	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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Notes

- 67°C tzw. zacieranie na lenia, jednotemperaturowe.
78°C mash out
fermentacja cicha 7 dni ale chmielenie na zimno tylko 3 ostatnie dni -
<http://www.pspd.org.pl/pagesnews/uwarz-sobie-grand-championa> (patrz: końcowe uwagi)
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