

Czwarte US-05 29.10.2024r

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **51**
- SRM **14.8**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **73 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **67C**
- Keep mash **5 min** at **73C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Pale Ale	3 kg (60%)	80 %	5
Grain	Wiedeński	1 kg (20%)	79 %	10
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	Crystal 400	0.5 kg (10%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12.4 %
Aroma (end of boil)	Pacific Jade	50 g	5 min	14.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	5 min