

# Euro24

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                                       | Amount         | Yield  | EBC |
|-------|--|----------------|--------|-----|
| Grain | Weyermann® Extra Pale Premium Pilsner Malt | 5 kg (78.1%)   | 80.5 % | 2.5 |
| Grain | Crisp Vienna Malt                          | 0.9 kg (14.1%) | 80 %   | 7   |
| Grain | Weyermann® Stód pszeniczny                 | 0.5 kg (7.8%)  | 82 %   | 4   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | HBC-586 | 15 g   | 60 min   | 13 %       |
| Whirlpool | Zula    | 100 g  | 10 min   | 13.3 %     |
| Dry Hop   | HBC-586 | 85 g   | 3 day(s) | 13 %       |

## Yeasts

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

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                 |       |           |          |
|-------------|-----------------|-------|-----------|----------|
| Water Agent | Gips            | 5 g   | Mash      | ---      |
| Water Agent | Epsom           | 7 g   | Mash      | ---      |
| Water Agent | Chlorek wapnia  | 0.5 g | Mash      | ---      |
| Water Agent | Chlorek magnezu | 1 g   | Mash      | ---      |
| Fining      | Żelatyna        | 10 g  | Secondary | 2 day(s) |

## Notes

- Ca-104.1/Mg-27.1/Na-17/Cl-45.7/SO4-161.9/HCO3-nie wiem/

Fermentacja:

17°C - 1 dzień

17□ 22°C - 5 dni

22°C - 2 dni

Chmienie na zimno:

15°C - 2 dni

Najniżej jak się da - 1 dzień

*Apr 29, 2024, 1:20 PM*