

## Experiment no. 484/529

- Gravity **12 BLG**
- ABV ---
- IBU **43**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 4.2 kg (90.3%) | 81 %  | 4   |
| Grain | carabelge  | 0.3 kg (6.5%)  | 74 %  | 32  |
| Grain | Pszeniczny | 0.15 kg (3.2%) | 85 %  | 4   |

### Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | Mosaic            | 40 g   | 60 min   | 10 %       |
| Whirlpool | ADHA 484/ADHA 529 | 50 g   | 0 min    | 10.6 %     |
| Dry Hop   | ADHA 484/ADHA 529 | 50 g   | 4 day(s) | 10.6 %     |

### Yeasts

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

### Notes

- Zacieranie j.w., przed gotowaniem brzeczka podzielona na dwie części po ok. 12l, jedna chmielona ADHA 484, druga ADHA 529, chmiele wyżej przeliczone na dużą warkę  
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