

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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