

Full Aroma Hops (Sorachi Ace)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **52**
- SRM **8.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **40 C**, Time **1 min**
- Temp **61 C**, Time **10 min**
- Temp **71 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **43.6C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **10 min** at **61C**
- Keep mash **45 min** at **71C**
- Keep mash **10 min** at **75C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|------|
| Grain | Pilzneński | 4 kg (98.8%) | 81 % | 4 |
| Grain | Strzegom Barwiący | 0.05 kg (1.2%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 30 g | 60 min | 10 % |
| Boil | Sorachi Ace | 30 g | 15 min | 10 % |
| Dry Hop | Sorachi Ace | 30 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 10.95 g | Safale |

Notes

- wersja zabarwiona
Jul 4, 2019, 2:34 PM