

Godzina Piąta - Tea Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **7.8**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Colorado Pale Base Malt | 4 kg (74.1%) | 80 % | 6 |
| Grain | Caraamber | 0.5 kg (9.3%) | 75 % | 59 |
| Grain | Biscuit Malt | 0.5 kg (9.3%) | 79 % | 45 |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 22 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|-----------|----------|
| Spice | Herbata Earl Grey | 165 g | Secondary | 7 day(s) |

Notes

- Fermentacja:
Burzliwa (7 dni w 18-20 st. C)
Cicha (7-8 dni w 18-20 st. C)

Butelkowanie:

Syrop cukrowy (80 g cukru białego w 300 ml wody) na refermentacje

Dojrzewanie piwa:

3 tygodnie w temperaturze 17-18 st. C.

Na Zdowie!

Feb 16, 2017, 6:30 PM