

Im back

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (50%) | 79 % | 6 |
| Grain | Pilzneński | 3 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 25 g | 30 min | 11 % |
| Aroma (end of boil) | Amarillo | 60 g | 0 min | 9.5 % |
| Aroma (end of boil) | Loral | 30 g | 0 min | 11 % |
| Dry Hop | Amarillo | 30 g | 2 day(s) | 9.5 % |
| Dry Hop | Loral | 60 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| WLP644 | Ale | Slant | 150 ml | White Labs |

Notes

- po 3 gramy chlorku wapnia do zacierania i wystadzania. Zacieranie w 5,4 pH woda do wystadzania 5,8 pH.
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