

# Jego Wiklinowość - SH Tomyski Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	5 kg (83.3%)	80 %	6
Grain	Oats, Malted	1 kg (16.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	30 g	60 min	4 %
Boil	Tomyski	70 g	5 min	4 %
Boil	Tomyski	50 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	11 g	Boil	15 min

## Notes

- Fermentacja:

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Burzliwa (6-7 dni w 24 st. C)  
Cicha (8-9 dni w 24 st. C)

Butelkowanie:  
Syrop cukrowy na refermentację (80 g cukru w 400 ml wody)

Dojrzewanie piwa:  
3 tygodnie w temperaturze 16-17st. C.  
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