

JIMI_ALE_WYSZŁO

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

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

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Grain | pilzneński Steinbach | 1 kg (19%) | --- % | 4 |
| Grain | Pilzneński Viking Malt | 2.85 kg (54.3%) | --- % | 4 |
| Grain | Wiedeński Viking Malt | 0.6 kg (11.4%) | --- % | 9 |
| Grain | Carmel Pale Viking Malt | 0.15 kg (2.9%) | --- % | 8 |
| Grain | Monachijski Jasny Viking Malt | 0.65 kg (12.4%) | --- % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Saaz Late CZ | 50 g | 10 min | 3.54 % |
| Boil | Saaz Žatecki | 50 g | 60 min | 3.43 % |
| Boil | Lemon drop | 50 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 10 ml | FM |

Notes

- 17L wody do wyśladzania

Woda 100% RO (odwrócona osmoza)
Nov 7, 2020, 11:06 AM