

Jucy Strong Pale Ale 13*BLG (na gęstwie) - w Hopfengott 15L

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|-------|-----|
| Grain | Maris Otter Low Colour Simpsons | 2 kg (60.9%) | 81 % | 5.9 |
| Grain | Vienna Malt | 0.4 kg (12.2%) | 78 % | 5.5 |
| Grain | Płatki owsiane | 0.5 kg (15.2%) | 60 % | 2 |
| Grain | Cara Blonde - Castle Malting | 0.275 kg (8.4%) | 78 % | 30 |
| Grain | Weyermann - Carapils | 0.11 kg (3.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 7 g | 50 min | 9.9 % |
| Boil | Mosaic | 7 g | 50 min | 12.8 % |
| Aroma (end of boil) | Centennial | 10 g | 10 min | 9.9 % |
| Aroma (end of boil) | Mosaic | 10 g | 10 min | 12.8 % |
| Aroma (end of boil) | Centennial | 20 g | 0 min | 9.9 % |
| Aroma (end of boil) | Mosaic | 20 g | 0 min | 12.8 % |
| Dry Hop | Centennial | 30 g | 3 day(s) | 9.9 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Slant | 200 ml | Lallemand |

Notes

- W kociołku aby prawidłowo ustalić ilość wody na start - do zacierania - ja wlewam około 2,5L wody więcej niż sugeruje aplikacja. 2L wody zakrywa przestrzeń pomiędzy właściwym dnem a dnem sita. Testowane 2x i się sprawdza. Później przy wysładzaniu i tak wysładzam do max objętości naczynia.
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