

letniczek

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **130**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.23 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.7 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (54.1%) | 80 % | 7 |
| Grain | Pszeniczny | 1 kg (27%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (10.8%) | 60 % | 3 |
| Grain | Płatki orkiszowe | 0.3 kg (8.1%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Simcoe | 25 g | 60 min | 12.9 % |
| Aroma (end of boil) | Simcoe | 75 g | 5 min | 13.2 % |
| Aroma (end of boil) | Sabro | 100 g | 5 min | 15 % |
| Aroma (end of boil) | experimental 09326 | 50 g | 5 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- normalne piwo takie jak ma być klasyczne dla normalnego chłopa standardowo
Jul 2, 2022, 10:06 AM