

Letnie porządki

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **8.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

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

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (78.4%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg (9.8%) | 83 % | 5 |
| Adjunct | Płatki ryżowe | 0.5 kg (9.8%) | 80 % | 1 |
| Grain | Strzegom Karmel 600 | 0.1 kg (2%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| First Wort | Mosaic | 15 g | 60 min | 11.4 % |
| Boil | Mosaic | 5 g | 30 min | 11.4 % |
| Boil | Simcoe | 10 g | 30 min | 11.3 % |
| Aroma (end of boil) | Mosaic | 10 g | 1 min | 11.4 % |
| Aroma (end of boil) | Simcoe | 20 g | 1 min | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- woda:
Ca - 64

Mg - 8
Na - 0
Siarzki - 115
Chlorki - 51
CaCO₃ - 0
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