

Na Brawurowe

- Gravity **13.1 BLG**
- ABV ---
- IBU **40**
- SRM **6.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **51 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **45.5 liter(s)**
- Total mash volume **58.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **45.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **32 liter(s)** of **76C** water or to achieve **64.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (61.5%)	--- %	6
Grain	Słód pszeniczny Bestmalz	3 kg (23.1%)	82 %	5
Grain	Weyermann - Carapils	2 kg (15.4%)	78 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	45 min	13.5 %
Boil	Magnum	25 g	30 min	13.5 %
Boil	Magnum	25 g	15 min	13.5 %
Boil	Magnum	25 g	10 min	13.5 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Sorachi Ace	50 g	4 day(s)	10 %
Dry Hop	Nelson Sauvín	50 g	4 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	35 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Flavor	Anyż gwiaździsty	10 g	Boil	5 min
Flavor	Zest z pomarańczy	45 g	Secondary	7 day(s)

Notes

- Zest z pomarańczy: dawka 20g/20l piwa do fermentacji cichej. Przyrządzić wywar z odpowiedniej ilości skórki i po schłodzeniu dodać do fermentatora. LUB ZALĄĆ WCZESNIEJ SPIRYTUSEM,

Anyż gwiaździsty: dawka 5g/20l piwa pod koniec gotowania.
Mar 11, 2017, 2:10 PM