

New England Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (57.7%) | 80.5 % | 6 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (19.2%) | 82 % | 5 |
| Grain | Briess - Pilsen Malt | 1 kg (19.2%) | 80.5 % | 2 |
| Grain | płatki żytnie | 0.2 kg (3.8%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Lemon drop | 20 g | 15 min | 4.6 % |
| Boil | Motueka | 20 g | 15 min | 8 % |
| Boil | Warrior | 10 g | 30 min | 14.7 % |
| Whirlpool | Lemon drop | 40 g | 15 min | 4.6 % |
| Whirlpool | Motueka | 20 g | 15 min | 7 % |
| Dry Hop | Lemon drop | 40 g | 4 day(s) | 4.6 % |
| Dry Hop | Motueka | 40 g | 4 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| US05 | Ale | Slant | 100 ml | sa |

Notes

- pierwsza warka na Klarstein
Sep 10, 2018, 1:31 PM