

Niskoalkoholowe

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **23**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1 kg (40%) | 80 % | 7 |
| Grain | Żytni | 1 kg (40%) | 85 % | 8 |
| Grain | Carahell | 0.3 kg (12%) | 77 % | 26 |
| Grain | Płatki owsiane | 0.2 kg (8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Whirlpool | Equinox | 30 g | 30 min | 12.4 % |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 8.8 % |
| Dry Hop | Falconer's Flight® | 30 g | 4 day(s) | 10.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 100 g | Mash | 60 min |

Notes

- Equinox - w 70 stopniach 30 min
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