

Pale Ale - baza pod Imbirowe i Miętowe

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **39.8 liter(s)**

Steps

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

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (84.3%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (6%) | 85 % | 3 |
| Grain | Strzegom Karmel 30 | 0.5 kg (6%) | 75 % | 30 |
| Grain | Zakwaszający | 0.3 kg (3.6%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-04 | Ale | Dry | 11.4 g | --- |

Notes

- Założenie to uzyskać 30 litrów warki 13 Blg. Podzielić na dwa fermentatory po 15 litrów. Do pierwszego dodać napar z mięty pieprzowej (80 g suszonej mięty) do uzyskania 12 Blg. Do drugiego dodać napar z imbiru (90 g imbiru) do uzyskania 12 Blg.
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