

Polish Pale Ale Zibi vs 2-20

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (81.8%)	82 %	4
Grain	Weyermann - Carapils	1 kg (18.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Puławski	100 g	1 min	8.9 %
Dry Hop	Zibi	30 g	7 day(s)	5 %
Dry Hop	2-20	30 g	7 day(s)	5 %
Dry Hop	Zibi	70 g	3 day(s)	5 %
Dry Hop	2-20	70 g	3 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy 80%	0 g	Mash	60 min
Water Agent	Gips piwoarski	10 g	Mash	60 min
Water Agent	Chlorek Wapnia	3 g	Mash	60 min

Notes

- Zacieranie: Korekta pH zacieru 5.3-5.4
Profil wody chmielowy: Ca-97.4/Mg-4/Na-4/Cl-53.5/SO4-158.2/HCO3-41
Po gotowaniu korekta ph 5.1
Fermentacja: brzezka podzielona na 2 fermentory. Do jednego na początek fermentacji 30g Zibi, do drugiego 30g 2-20. Fermentacja w temperaturze pokojowej.
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