

proste ale 25l 2023 - Danstar - Nottingham

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 4.2 kg (87.5%) | 80.5 % | 6 |
| Sugar | cukier | 0.3 kg (6.3%) | 100 % | 0 |
| Grain | płatki jęczmienne | 0.3 kg (6.3%) | 65 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| First Wort | lunga | 20 g | 60 min | 12.4 % |
| Boil | citra | 25 g | 7 min | 13.2 % |
| Boil | Centennial | 25 g | 7 min | 4.7 % |
| Aroma (end of boil) | citra | 30 g | 0 min | 13.2 % |
| Aroma (end of boil) | Centennial | 30 g | 0 min | 4.7 % |
| Dry Hop | Centennial | 30 g | 3 day(s) | 4.7 % |
| Dry Hop | citra | 30 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc T | 1 g | Boil | 10 min |