

Two Hearted Ale - Bell's Brewery (clone)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.78 kg (78.8%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.53 kg (14.9%) | 79 % | 10 |
| Grain | Strzegom Karmel 50 | 0.13 kg (3.8%) | 75 % | 50 |
| Grain | Weyermann - Carapils | 0.09 kg (2.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|---------|----------|------------|
| Boil | Centennial | 16.21 g | 45 min | 9.4 % |
| Boil | Centennial | 16.21 g | 30 min | 9.4 % |
| Aroma (end of boil) | Centennial | 8.11 g | 0 min | 9.4 % |
| Dry Hop | Centennial | 49.21 g | 3 day(s) | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6.37 g | Fermentis |

Notes

- Fermentację należy prowadzić w 20°C.
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