

Warsztaty Kielce_24.10.2021

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (95.2%) | 81 % | 4 |
| Grain | Pszeniczny | 0.2 kg (4.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 6.5 % |
| Boil | Amarillo | 15 g | 15 min | 11.1 % |
| Aroma (end of boil) | Amarillo | 35 g | 1 min | 11.1 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Rozlew
23.11.2021
115 g cukru w litrze wody
Nov 23, 2021, 3:55 PM