

Wyjebany z Wielkiej Brytani Pałel

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **8.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (89%)	80 %	5
Grain	Płatki jęczmienne	0.4 kg (5.5%)	60 %	3
Grain	Strzegom Karmel 150	0.4 kg (5.5%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

Notes

- chmiele angielskie co masz podziel na poł i dodaj w na 25 min i 5 min gotowania
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