

X

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **3.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **4.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-------------|-------|-----|
| Grain | Słód Pale Ale (Strzegom) | 1 kg (100%) | 70 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Chinook | 2 g | 45 min | 12.8 % |
| Boil | Citra | 4 g | 15 min | 14.2 % |
| Boil | Lublin (Lubelski) | 10 g | 2 min | 4 % |
| Aroma (end of boil) | Citra | 2 g | 0 min | 14.2 % |
| Aroma (end of boil) | Chinook | 2 g | 0 min | 12.8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 0 min | 4 % |
| Dry Hop | Chinook | 5 g | 3 day(s) | 12.8 % |
| Dry Hop | Citra | 5 g | 3 day(s) | 14.2 % |
| Dry Hop | Lublin (Lubelski) | 10 g | 3 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 2 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Mech irlandzki | 1 g | Boil | 15 min |

Notes

- Możliwe, że Citry na 15 minut było więcej niż 4 gramy. Mech irlandzki zalany wrzątkiem na chwilę przed dodaniem Citry na 15 min. Zacieranie w 68 stopniach.

Wyszło bardzo dobrze. Ogromna zasługa mchu irlandzkiego w temacie klarowania piwa.
Zacieranie 9.12.2017

Drożdże 10.12.2017
Butelkowanie 17.12.2017
Dec 29, 2017, 11:21 PM