

Szkudne Ale

- Gravity **15 BLG**
- ABV ---
- IBU **72**
- SRM **10.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **37.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **65 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **37.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	5 kg (68.5%)	81 %	6.5
Grain	Bruntal	0.8 kg (11%)	81 %	26
Grain	Karmelowy Czerwony	1 kg (13.7%)	75 %	59
Grain	płatki żytnie	0.5 kg (6.8%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summer	30 g	35 min	6.4 %
Boil	Summer	30 g	40 min	6.4 %
Boil	Summer	20 g	50 min	6.4 %
Boil	vic secret	20 g	55 min	15.6 %
Boil	Galaxy	20 g	60 min	15 %
Dry Hop	Galaxy	80 g	7 day(s)	15 %
Dry Hop	vic secret	10 g	7 day(s)	15.6 %
Dry Hop	Summer	20 g	7 day(s)	6.4 %

Yeasts

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

Safale S-04	Ale	Dry	11.5 g	Safale
-------------	-----	-----	--------	--------

Extras

Type	Name	Amount	Use for	Time
Spice	skórka słodkiej pomarańczy	20 g	Boil	55 min

Notes

- Po przelaniu na cichą czuć aromat kwasu izowalerianowego. Chmilenie na cichej wstrzymane.
Dec 10, 2016, 9:56 PM