

Pierwsze piwo sezonu 20/21

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **66**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **33.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (92.6%) | 81 % | 6 |
| Adjunct | Briess - Oat Flakes | 0.4 kg (7.4%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Pacific Jade | 65 g | 40 min | 13 % |
| Dry Hop | Citra | 100 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Warzone 28.08. warka nr 57. Wyszło 24l - 11 blg. Przelane na cichą 15.09 przy 2 Blg. Zabutelkowane 02.10. Wyszły równe 2 skrzynki.
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