BS51 Ale Single Hops Surprise

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg *(70.8%)*	79 %	10
Grain	Strzegom Pilzneński	0.5 kg *(8.8%)*	80 %	4
Grain	Pszeniczny	0.65 kg *(11.5%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(8.8%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nieznany	50 g	60 min	8 %
Aroma (end of boil)	Nieznany	50 g	5 min	8 %
Dry Hop	Nieznany	50 g	2 day(s)	8 %

Yeasts

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

Notes

- Z nieznanego chmielu. Świeża szyszka. Eksperyment.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Sep 8, 2021, 11:08 AM