

Ale Przypał

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **47**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.53 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **32.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (54.9%)	80 %	5
Grain	Strzegom Monachijski typ II	3 kg (33%)	79 %	22
Grain	Viking Dekstrynowy	1 kg (11%)	79 %	13
Grain	Weyermann - Acidulated Malt	0.1 kg (1.1%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	50 min	12.3 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	10 min	15.5 %
Aroma (end of boil)	Chinook	15 g	10 min	13 %
Aroma (end of boil)	El Dorado	20 g	10 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Aframom	7.5 g	Boil	20 min
Spice	Trawa cytrynowa	10 g	Boil	20 min

Notes

- przyprawę tylko do połowy piwa
Mar 25, 2019, 12:33 AM