

DZIKI CHMIEL ALE

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dziki chmiel	150 g	45 min	2 %
Boil	Dziki chmiel	350 g	2 min	2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	3 g	Mash	60 min
Fining	Whirlflock	1 g	Boil	10 min
Water Agent	Witamina C	4 g	Bottling	---

Notes

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

- Dzięki chmiel zamrozona mokra szyska.
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