

## #23 COLD HOPS v2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **20.9 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (90.9%)   | 80 %  | 7   |
| Grain | Biscuit Malt              | 0.25 kg (4.5%) | 80 %  | 45  |
| Grain | Pszeniczny                | 0.25 kg (4.5%) | 85 %  | 4   |

### Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Enigma (AUS) | 5 g    | 50 min   | 17.2 %     |
| Aroma (end of boil) | Enigma (AUS) | 20 g   | 10 min   | 17.2 %     |
| Aroma (end of boil) | Mosaic       | 50 g   | 10 min   | 10 %       |
| Dry Hop             | Mosaic       | 25 g   | 7 day(s) | 10 %       |
| Dry Hop             | Kohatu       | 38 g   | 7 day(s) | 7.8 %      |
| Dry Hop             | Mosaic       | 25 g   | 3 day(s) | 10 %       |
| Dry Hop             | Citra        | 25 g   | 3 day(s) | 12 %       |
| Dry Hop             | Kohatu       | 37 g   | 3 day(s) | 7.8 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 11.5 g | ---        |

### Extras

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

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 10 min |

## Notes

- Zacieranie na słodko  
warzenie 16.03 BLG kjońcowe 2-2,5  
rozlew 08.04  
21 litrów do zacierania  
10 litrów do wysładzania + 4L  
*Mar 16, 2025, 3:13 PM*