

Chata Stryja Toma

- Gravity **14.4 BLG**
- ABV ---
- IBU **88**
- SRM **12.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **45 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **68C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (89.3%)	78 %	6
Grain	Wheat, Flaked	0.3 kg (5.4%)	77 %	4
Grain	Strzegom Karmel 150	0.25 kg (4.5%)	75 %	150
Grain	Strzegom Karmel 600	0.05 kg (0.9%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	11.4 %
Boil	lunga	5 g	60 min	11 %
Boil	lunga	25 g	25 min	11 %
Boil	Amarillo	10 g	25 min	9.4 %
Boil	Equinox	10 g	25 min	13.1 %
Aroma (end of boil)	Simcoe	10 g	15 min	13 %
Aroma (end of boil)	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Equinox	10 g	15 min	13.1 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Aroma (end of boil)	Equinox	5 g	0 min	13.1 %

Aroma (end of boil)	Simcoe	5 g	0 min	13 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Equinox	10 g	5 day(s)	13.1 %

Yeasts

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

Notes

- Zasyp sŁodu Pale Ale oraz pŁatków pszenicznych w temperaturze 54 stopni, potem podniesienie na pierwszĄ przerwę. SŁody karmelowe dodane w połowie drugiej przerwy.
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