

# Ringlefitch

- Gravity **11.7 BLG**
- ABV ---
- IBU **57**
- SRM **13.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **3 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (98%)	79 %	6
Grain	Strzegom pszenica prażona	0.05 kg (2%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	10.6 %
Boil	Magnum	15 g	15 min	10.6 %
Boil	jagody jałowca	20 g	60 min	1 %
Boil	jagody jałowca	20 g	30 min	1 %
Boil	jagody jałowca	20 g	15 min	1 %
Boil	jagody jałowca	20 g	5 min	1 %
Dry Hop	jagody jałowca	20 g	6 day(s)	1 %
Dry Hop	jagody jałowca	20 g	3 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	15 min

## Notes

- Jagody jałowca roztarte w młódku.  
Na cichą z dodatkiem alkoholu spożywczego 70%.  
*Sep 20, 2016, 10:23 PM*