

Falconer's

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **2.7**
- 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 **86.8 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann® Extra Pale Premium Pilsner Malt	4 kg (95.2%)	80.5 %	2.5
Grain	Weyermann® CARAPILS®	0.2 kg (4.8%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	20 g	50 min	10.5 %
Boil	Falconer's Flight	60 g	5 min	10.5 %
Dry Hop	Falconer's Flight	140 g	5 day(s)	10.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Pożywka Yeast G.F	1 g	Boil	10 min

Fining	Whirlflock	4 g	Boil	10 min
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Notes

- 17°C - 1 dzień
17-20°C - 3 dni
20°C - 4 dni

Chmelenie na zimno:

15°C - 3 dni

°C najniższa jak się da- leżakowanie- ok. 10 dni

Oct 18, 2023, 10:16 AM