

Euro24

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann® Extra Pale Premium Pilsner Malt	5 kg (78.1%)	80.5 %	2.5
Grain	Crisp Vienna Malt	0.9 kg (14.1%)	80 %	7
Grain	Weyermann® Stód pszeniczny	0.5 kg (7.8%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HBC-586	15 g	60 min	13 %
Whirlpool	Zula	100 g	10 min	13.3 %
Dry Hop	HBC-586	85 g	3 day(s)	13 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips	5 g	Mash	---
Water Agent	Epsom	7 g	Mash	---
Water Agent	Chlorek wapnia	0.5 g	Mash	---
Water Agent	Chlorek magnezu	1 g	Mash	---
Fining	Żelatyna	10 g	Secondary	2 day(s)

Notes

- Ca-104.1/Mg-27.1/Na-17/Cl-45.7/SO4-161.9/HCO3-nie wiem/

Fermentacja:

17°C - 1 dzień

17-22°C - 5 dni

22°C - 2 dni

Chmilenie na zimno:

15°C - 2 dni

Najniżej jak się da - 1 dzień

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