

#12 American TEN

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **6.8**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (50%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.3 kg (7.5%) | 78 % | 4 |
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (42.5%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Citra | 15 g | 20 min | 13.8 % |
| Boil | Cascade | 15 g | 15 min | 6.9 % |
| Boil | Citra | 15 g | 10 min | 13.8 % |
| Boil | Cascade | 15 g | 5 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 100 ml | Femrntis |

Notes

- UWAGA!!!! Dla Plato 9 celować dokładnie w 27 IBU.
May 18, 2018, 1:39 PM