

#16 House Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (85.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (9.5%)	79 %	16
Grain	Karmelowy Czerwony	0.25 kg (4.8%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Cascade	25 g	15 min	6 %
Boil	Cascade	25 g	5 min	6 %
Dry Hop	Mosaic	25 g	7 day(s)	10 %
Dry Hop	Citra	20 g	3 day(s)	12 %

Yeasts

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

Notes

- Na bazie receptury scooby'iego z piwo.org.
May 21, 2019, 10:59 PM