

#6 Session American Biscuit

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **45**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **40 C**, Time **30 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **60 min** at **67C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1 kg (62.5%)	81 %	6
Grain	Biscuit Malt	0.25 kg (15.6%)	79 %	45
Grain	Jęczmień niesłodowany	0.25 kg (15.6%)	75 %	2
Grain	Płatki owsiane	0.1 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	10 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus	5 g	15 min	15.5 %
Dry Hop	Citra	10 g	3 day(s)	14.2 %
Dry Hop	Cascade	15 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Mała wariacja na temat sprawdzonego przepisu American Biscuit Ale.
Docelowo ma być to bardzo sesyjne piwo o silnym aromacie amerykańskich chmieli oraz ciasteczkowym finiszem na języku.
Nov 23, 2017, 1:57 PM