

# Admiral Single Hop

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **50**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Vienna Malt	5 kg (78.4%)	77.5 %	7
Grain	Briess - Pilsen Malt	0.5 kg (7.8%)	80.5 %	3
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.1%)	81 %	53
Grain	Simpsons - Crystal Rye	0.08 kg (1.3%)	73 %	177
Grain	Płatki owsiane	0.1 kg (1.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	14.3 %
Boil	Admiral	20 g	20 min	14.3 %
Aroma (end of boil)	Admiral	20 g	5 min	14.3 %
Whirlpool	Admiral	15 g	20 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min

### Notes

- Woda: Ribes z Simply+gips+epsom+PH  
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