

# Ale Pietruszka

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.9 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (74.5%)	79 %	5
Grain	Biscuit Malt	0.3 kg (5.9%)	79 %	50
Grain	Strzegom Pszeniczny	0.3 kg (5.9%)	81 %	6
Grain	Strzegom Wiedeński	0.7 kg (13.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	8.2 %
Szyszka				
Boil	Marynka	11 g	45 min	8.2 %
Aroma (end of boil)	Puławski	15 g	10 min	8.9 %
Whirlpool	Puławski	15 g	0 min	8.9 %
Dry Hop	Puławski	20 g	3 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	---
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### Extras

Type	Name	Amount	Use for	Time
Herb	pietruska natka	28 g	Boil	5 min

### Notes

- 5.02.2018  
Przed gotowaniem 23L 13,2 brix - 10,2 blg (nie wiem skąd różnica).  
Brzeczka- 15brix - 12 BLG??  
Drożdże US-05 zadane w 17 st.  
Pietruszka wrzucona na 5min przed końcem gotowania.  
*Feb 4, 2018, 10:19 AM*