

Groszkowe #2 - Polskie Pale Ale - Browar na Wyżynie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|--------------|-------|-----|
| Grain | pilznieński Viking Malt | 3.8 kg (95%) | 80 % | 5 |
| Grain | pszeniczny Viking Malt | 0.2 kg (5%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------|--------|----------|------------|
| Boil | Chinook (PL) - granulát | 5 g | 60 min | 10 % |
| Boil | Chinook (PL) - granulát | 20 g | 20 min | 10 % |
| Aroma (end of boil) | Chinook (PL) - granulát | 20 g | 7 min | 10 % |
| Whirlpool | Chinook (PL) - granulát | 20 g | 0 min | 10 % |
| Dry Hop | Chinook (PL) - granulát | 35 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |

Notes

- Chmielenie whirlpool przy 80C przez 15 minut.
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