

# Jucy Strong Pale Ale 13\*BLG (na gęstwie) - w Hopfengott 15L

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Low Colour Simpsons	2 kg (60.9%)	81 %	5.9
Grain	Vienna Malt	0.4 kg (12.2%)	78 %	5.5
Grain	Płatki owsiane	0.5 kg (15.2%)	60 %	2
Grain	Cara Blonde - Castle Malting	0.275 kg (8.4%)	78 %	30
Grain	Weyermann - Carapils	0.11 kg (3.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	7 g	50 min	9.9 %
Boil	Mosaic	7 g	50 min	12.8 %
Aroma (end of boil)	Centennial	10 g	10 min	9.9 %
Aroma (end of boil)	Mosaic	10 g	10 min	12.8 %
Aroma (end of boil)	Centennial	20 g	0 min	9.9 %
Aroma (end of boil)	Mosaic	20 g	0 min	12.8 %
Dry Hop	Centennial	30 g	3 day(s)	9.9 %
Dry Hop	Mosaic	30 g	3 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	200 ml	Lallemand

## Notes

- W kociołku aby prawidłowo ustalić ilość wody na start - do zacierania - ja wlewam około 2,5L wody więcej niż sugeruje aplikacja. 2L wody zakrywa przestrzeń pomiędzy właściwym dnem a dnem sita. Testowane 2x i się sprawdza. Później przy wystadzaniu i tak wystadzam do max objętości naczynia.  
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