

Ostatni akord

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **5.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

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

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (27%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (27%)	80 %	4
Grain	Pale Malt (2 Row) US	2 kg (27%)	79 %	4
Grain	Strzegom Pszeniczny	1 kg (13.5%)	81 %	6
Grain	Caraamber	0.2 kg (2.7%)	75 %	59
Grain	Carared	0.2 kg (2.7%)	75 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Mosaic	30 g	0 min	10 %
Dry Hop	Mosaic	50 g	10 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

Notes

- Warka 31. Warzone 27.04. Wyszło ok. 28l 13 BLG. Butelkowane 18.05. zjedzone do 1 BLG. Bardzo dobre!
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