

pierwsze zacieranie apa

- Gravity **13.6 BLG**
- ABV ---
- IBU **36**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carabelge	0.25 kg (5.3%)	80 %	30
Grain	Abbey Castle	0.5 kg (10.5%)	80 %	40
Grain	Strzegom Monachijski typ I	1 kg (21.1%)	79 %	---
Grain	Weyermann - Pale Ale Malt	3 kg (63.2%)	85 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	20 g	60 min	3.6 %
Boil	Citra	15 g	60 min	12 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Styrian Golding	10 g	10 min	3.6 %
Dry Hop	Citra	10 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

Notes

- brzezki do gotowania było 22l 12 blg 65 stopni zdecydowałem sie na gotowanie chmielu w woreczkach wiec dodałem go troszeczke na 60 razem 51 g z woreczkiem na aromat 50 g z woreczkiem.
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