

## PISTOLERO (Falconers)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **13.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1 kg (17.9%)	80 %	6
Grain	Karmelowy Pszeniczny Strzegom	1 kg (17.9%)	79 %	130
Grain	Pale Ale Zero Viking Malt	3 kg (53.6%)	--- %	6
Grain	Caramunich® typ I	0.3 kg (5.4%)	73 %	80
Grain	Weyermann - Carapils	0.3 kg (5.4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	20 g	50 min	4.7 %
Boil	falconers	10 g	50 min	14 %
Aroma (end of boil)	Hallertau Spalt Select	10 g	1 min	4.7 %
Aroma (end of boil)	falconers	40 g	1 min	14.1 %
Dry Hop	falconers	40 g	5 day(s)	13.1 %

Dry Hop	Sorachi Ace	30 g	5 day(s)	10 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

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*Nov 28, 2018, 12:46 PM*