

Siepacz

- Gravity **16.1 BLG**
- ABV ---
- IBU **59**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **80 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.08 liter(s)**

Steps

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

Mash step by step

- Heat up **20 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **-13.9 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------|-------|-----|
| Grain | Pale Ale | 4 kg | 80 % | 4 |
| Grain | Pilznieński | 0.7 kg | 81 % | 4 |
| Grain | Caramalt | 0.65 kg | 76 % | 18 |
| Grain | Pszeniczny | 0.43 kg | 85 % | 4 |
| Grain | Wiedeński | 0.3 kg | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Zythos | 50 g | 60 min | 10 % |
| Boil | Zythos | 30 g | 20 min | 10 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Dry Hop | Cascade | 30 g | 2 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------|-----|------|--------|
| Fining | mech irlandzi | 7 g | Boil | 15 min |
|--------|---------------|-----|------|--------|

Notes

- Wysładzanie: 10 l w temp 80°C (zamieszać), potem 5l w temp 80°C (zamieszać) FERMENTACJA: burzliwa- 7 dni temp. 19-20 st.C, cicha-4 dni temp. 19-20 st, 3dni temp. 14-15 st.)
Mar 19, 2015, 8:05 PM