

Skarb Blokilonu

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **71.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **5 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **37.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **46.9 liter(s)** of **76C** water or to achieve **71.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 11.5 kg (92%) | 88 % | 4 |
| Grain | Monachijski | 1 kg (8%) | 86 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Aroma (end of boil) | Mosaic | 30 g | 5 min | 10 % |
| Boil | Enigma (AUS) | 30 g | 10 min | 16.5 % |
| Boil | Citra | 30 g | 20 min | 13.3 % |
| Boil | Amarillo | 30 g | 30 min | 8.3 % |

Yeasts

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

Notes

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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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