

sztosReceptura Wypok

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **56**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (87.7%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.8%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 12.5 % |
| Aroma (end of boil) | Cascade | 20 g | 10 min | 7.1 % |
| Whirlpool | Citra | 40 g | 30 min | 12 % |
| Whirlpool | Cascade | 40 g | 30 min | 7.1 % |
| Dry Hop | Vic Secret | 60 g | 3 day(s) | 15.6 % |

Notes

- Zacieranie:
68->64 stopnie, bez mashoutu

Gotowanie:

60' - 10g Citra (zastąp magnum jak jesteś biedakiem, ja zużywałem resztki)

10' - 10g Amarillo

whirlpool: (30 minut w temp. poniżej 75 stopni)

20g Citra + 20g Amarillo

na cichą:

30g Vic Secret

docelowo wychodzi 12l, 11blg, 36IBU. Stosunek IBU/SG 0,36. Przefermentujcie to neutralnymi grzybami, najlepiej US-05

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