

Warsztaty WWA - 26.09.2021

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|-------------|-------|-----|
| Grain | Pilznieński | 4 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8.4 % |
| Boil | zula | 20 g | 15 min | 9.7 % |
| Aroma (end of boil) | Zula | 30 g | 2 min | 9.7 % |

Yeasts

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

Notes

- Wrzenie (26.09.2021)
 - Brzeczka przednia = 24 litry (zapomniałem zmierzyć ekstraktu...)
 - Straty = ok 1 litr
 - Odparowanie = ok 16/17 %
 - Brzeczka nastawna = 19 litrów (ekstrakt 14,5 BLG)
- Wnioski: ekstremalnie wysoka wydajność zacierania

FERMENTACJA:

Zadanie drożdży = 27.09.2021 (godziny wieczorne)
Start fermentacji = 28.09.2021 (noc)

Fermentacja w temperaturze = 17-20 stopni
Potem temp ok 21-23

ROZLEW:

22.11.2021

114 g cukru w 780 ml wody

2,8 BLG

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