

z resztek

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **71 C**, Time **60 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **71C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.1 kg (21.2%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (7.7%) | 85 % | 3 |
| Grain | Castle Pale Ale | 3.7 kg (71.2%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Citra | 10 g | 30 min | 12 % |
| Whirlpool | Citra | 20 g | 90 min | 12 % |
| Whirlpool | Mosaic | 20 g | 90 min | 10 % |
| Whirlpool | Mosaic | 30 g | 9 min | 10 % |
| Whirlpool | Citra | 20 g | 9 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |

Notes

- chmielenie whirlpool wrzuciłem na 5 min przy 90 st zmniejszając do 70. Następnie czekałem 45 min drożdże zadane do temp. 24 następnie całość lekko schłodzona w lodówce. Gęstość zmierzona to 13,6 po dolaniu 1,5 wody
W piwnicy temp 19.
dobre i słodowe

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