

#001 IGOR'S AAA "pierwsze ALE nie ostatnie"

- Gravity **14.3 BLG**
- ABV ---
- IBU **45**
- SRM **10.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

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

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (70.2%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (17.5%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.5%) | 70 % | 299 |
| Grain | Oats, Flaked | 0.5 kg (8.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Lubelski | 50 g | 60 min | 4 % |
| Boil | Centennial | 20 g | 15 min | 9.4 % |
| Boil | Mandarina Bavaria | 20 g | 15 min | 7.6 % |
| Boil | Cascade | 20 g | 5 min | 6.8 % |
| Dry Hop | Centennial | 30 g | 3 day(s) | 9.4 % |
| Dry Hop | Mandarina Bavaria | 30 g | 3 day(s) | 7.6 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

Notes

- 67°C tzw. zacieranie na lenia, jednotemperaturowe.
78°C mash out
fermentacja cicha 7 dni ale chmielenie na zimno tylko 3 ostatnie dni -
<http://www.pspd.org.pl/pagesnews/uwarz-sobie-grand-championa> (patrz: końcowe uwagi)
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