

Cave me, Domine 1.0 (SMaSH)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **89**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-------------|-------|-----|
| Grain | Simpsons - Pale Ale Maris Otter | 3 kg (100%) | 80 % | 4 |

Mieszanie i kontrola temperatury co 15 min.

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------------|--------|--------|------------|
| Boil | Vic Secret (AUS - 2020) | 50 g | 15 min | 18.5 % |
| Boil | Vic Secret (AUS - 2020) | 50 g | 1 min | 18.5 % |

Chmiel dodawany luzem do kotła.

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Pierwsza szarża.

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|---|------------------------------|---------|------|--------|
| Other | Woda zacieranie | 10000 g | Mash | 71 min |
| Saguaro - woda źródlana niegazowana (A-5) | | | | |
| Other | Woda wysładzanie | 10000 g | Mash | 71 min |
| Saguaro - woda źródlana niegazowana (A-5) | | | | |
| Water Agent | Kwas fosforowy (zacieranie) | 2 g | Mash | 71 min |
| Przed dodaniem ziarna 5,90 pH. Po 15 min zacierana 5,7 pH. | | | | |
| Water Agent | Kwas fosforowy (wysładzanie) | 3 g | Mash | 71 min |
| 5,6 pH | | | | |
| Water Agent | Epsom Salt | 2 g | Mash | 71 min |
| Dodane do wody do zacierania. | | | | |
| Water Agent | Gypsum | 1 g | Mash | 71 min |
| Dodane do wody do zacierania. | | | | |
| Water Agent | Calcium Chloride | 1 g | Mash | 71 min |
| Dodane do wody do zacierania. | | | | |
| Fining | Whirlfloc T | 1 g | Boil | 5 min |
| Pół tabletki. | | | | |

Notes

- Cave me, Domine, ab amico, ab inimico vero me ipse cavebo. (łac.) - Boże, strzeż mnie od przyjaciół, z wrogami poradzę sobie sam.

Link do profilu wody na (www.brewersfriend.com):

<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=XHN95YG>

Record ID: XHN95YG

Saguaro - woda źródlana niegazowana (A-5)

Aniony:

HCO₃ - 240 mg/L

SO₄ - 85 mg/L

Cl - 20 mg/L

Kationy:

Na - 7 mg/L

Mg - 15 mg/L

Ca - 95 mg/L

7,6 pH

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