

Cervesa De Romero - Rozmarynowe Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **4.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base Malt	5 kg (100%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	50 min	6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Herb	Rozmaryn	30 g	Boil	30 min
Herb	Rozmaryn	30 g	Boil	20 min
Herb	Rozmaryn	30 g	Boil	10 min
Herb	Rozmaryn	30 g	Boil	5 min

Notes

- Fermentacja:

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Burzliwa (7 dni w 17-18 st. C)
Cicha (7-8 dni w 17-18 st. C)

Butelkowanie:

Syrop cukrowy (100 g cukru białego w 400 ml wody) na refermentację

Dojrzewanie piwa:

3 tygodnie w temperaturze 17-18 st. C.

Na zdrowie!

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