

cieniasy do zakegowania i spicia z kegow

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **2.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **70 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **38.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	7 kg (87.5%)	80.5 %	2
Grain	Briess - 2 Row Carapils Malt	1 kg (12.5%)	75 %	3
Sugar	Milk Sugar (Lactose)	0 kg	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Galaxy	30 g	15 min	13.3 %
Whirlpool	Centennial	100 g	30 min	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---
citrussy	Ale	Liquid	150 ml	---

Notes

- planowo rozcienczam do 2 x 20 litrow
jedna warka dostanie 40 gram centenniala na zimno
druga bez dodatkow na zimno
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