

Cold German Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Opal (DE)! | 10 g | 60 min | 8.4 % |
| Boil | Opal (DE)! | 15 g | 20 min | 8.4 % |
| Boil | Polaris (DE) | 10 g | 20 min | 20.8 % |
| Aroma (end of boil) | Opal (DE)! | 30 g | 0 min | 8.4 % |
| Aroma (end of boil) | Polaris (DE) | 30 g | 0 min | 20.8 % |
| Dry Hop | Opal (DE)! | 20 g | 3 day(s) | 8.4 % |
| Dry Hop | Polaris (DE) | 45 g | 3 day(s) | 20.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |

Notes

- Fermentacja 16°C ~dwa tygodnie, chmienie na zimno opcjonalne
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