

Down Under Pale Ale 2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **40**
- SRM **5.7**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pale Ale | 4 kg (62%) | 80 % | 8 |
| Grain | Viking Pilsner malt | 1.5 kg (23.3%) | 82 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (4.7%) | 75 % | 30 |
| Grain | Weyermann - Carapils | 0.25 kg (3.9%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Ella (AUS) | 35 g | 30 min | 14.6 % |
| Boil | Ella (AUS) | 15 g | 10 min | 14.6 % |
| Aroma (end of boil) | Vic Secret | 20 g | 0 min | 16.3 % |
| Dry Hop | Vic Secret | 80 g | 4 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11.5 g | Fermentis |

| | | | | |
|-----------|-----|-------|--------|-----------|
| hazy daze | Ale | Slant | 100 ml | yeast bay |
|-----------|-----|-------|--------|-----------|

Notes

- 40g chmielu Vic Secret wrzuciłem w 2gim dniu fermentacji burzliwej, 40g na zimno na ostatnie 3 dni
Temperatura fermentacji:
1 dzień - 17 stopni
2 dzień - 18 stopni
3 dzień - 19 stopni
4 dzień - 20 stopni
5 dzień - 21 stopni
6 dzień - 21 stopni
7 dzień - 22 stopnie
8 dzień - 23 stopnie
9 dzień - 24 stopnie
10 dzień - 25 stopni

Pierwsza warka na US-05nznacznie lepsza , większa owocowość. Warka na hazy daze w smaku łodygowata
Mar 20, 2019, 5:32 PM