

Dwa US-05 28.11.2024r

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **4.2**
- Style **Old Ale**

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 **25 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **73 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **67C**
- Keep mash **5 min** at **73C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Pale Ale	3 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (11.1%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Pacific Jade	20 g	60 min	14.4 %
Aroma (end of boil)	Barbe Rouge	50 g	5 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	5 min