

Dzikie Pola - Ukrainian Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Promin	20 g	60 min	5.5 %
Boil	Zlata Polesie	20 g	60 min	6.5 %
Boil	Promin	15 g	15 min	5.5 %
Boil	Zlata Polesie	15 g	15 min	6.5 %
Whirlpool	Promin	15 g	0 min	5.5 %
Whirlpool	Zlata Polesie	15 g	0 min	6.5 %
Dry Hop	Promin	100 g	2 day(s)	5.5 %
Dry Hop	Zlata Polesie	100 g	2 day(s)	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min

Notes

- Fermentacja:
Burzliwa (7-8 dni w 17-19 st. C)
Cicha (7-8 dni w 17-19 st. C)

Butelkowanie:

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

Dojrzwianie piwa:

3 tygodnie w temperaturze 16-18 st. C.

Feb 20, 2017, 10:53 PM