

Informatyczne Pale Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **67**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	79 %	5
Grain	Viking Melanoidynowy	0.5 kg (8.3%)	75 %	70
Grain	Caramel/Crystal Malt - 10L	0.5 kg (8.3%)	77 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.2 %
Boil	Chinook	20 g	60 min	13.7 %
Boil	Amarillo	20 g	15 min	11.1 %
Aroma (end of boil)	Chinook	10 g	1 min	13.7 %
Aroma (end of boil)	Citra	10 g	1 min	13.2 %
Dry Hop	Amarillo	10 g	6 day(s)	11.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Notes

- 06.06.2022

18L wody
Zacieranie 60 min 64-66C + wygrzanie do 70C kilka min
Filtracja + wysładzanie 10L 50-60C do 2-3 BLG
Gotowanie 60min + chmienie
Schładzanie 25-30min do 28C
21L BLG 14,5
Drożdże prosto do brzezki
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