

Izabela Czartoryska - SH Puławski Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|-------------|-------|-----|
| Grain | Pale Ale Malt | 5 kg (100%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Puławski | 50 g | 60 min | 6 % |
| Aroma (end of boil) | Puławski | 50 g | 5 min | 6 % |
| Dry Hop | Puławski | 200 g | 5 day(s) | 6 % |

Yeasts

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

Extras

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

Notes

- Fermentacja:
Burzliwa (7-8 dni w 17 st. C)
Cicha (8-9 dni w 17 st. C)

Butelkowanie:

Syrop cukrowy na refermentację (110 g cukru w 400 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 16-18 st. C.

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