

kwaśne tropikalne pszeniczne ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **51.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **61.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **10 min**
- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **15 min**
- Temp **70 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **38.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **50C**
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **15 min** at **66C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **34.4 liter(s)** of **76C** water or to achieve **61.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (43.5%)	85 %	4
Grain	Pilzneński	5 kg (43.5%)	81 %	4
Grain	zakwaszający	0.5 kg (4.3%)	80 %	6
Grain	Płatki owsiane	0.5 kg (4.3%)	60 %	3
Sugar	sok marakuja nfc 5l	0.5 kg (4.3%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	15 g	60 min	11 %
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Cascade	15 g	5 min	6 %
Aroma (end of boil)	Ariana	10 g	5 min	10.6 %

Aroma (end of boil)	Zula	10 g	0 min	8.3 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	20 g	Lallemand

Notes

- drożdże 60 pln
chmiele 4,5 pln
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