

Nedmac pale ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **39**
- SRM **3.7**
- Style **American Pale Ale**

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 **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) UK	3 kg (73.2%)	78 %	2
Grain	Briess - Wheat Malt, White	0.3 kg (7.3%)	85 %	5
Grain	Munich Malt	0.8 kg (19.5%)	80 %	18

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Citra	10 g	60 min	12 %
Boil	Mosaic	12 g	45 min	10 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

Notes

- Start...w krótcie

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