

niskoalkoholowe

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **11**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **76 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **81.6C**
- Add grains
- Keep mash **60 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Castle Pale Ale | 1.78 kg (47.1%) | 80 % | 8 |
| Grain | Bestmalz Carmel Pils | 1 kg (26.5%) | 75 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (26.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Mosaic | 15 g | 10 min | 10 % |
| Whirlpool | Mosaic | 5 g | 30 min | 10 % |
| Whirlpool | Cascade | 15 g | 30 min | 6 % |
| Dry Hop | Cascade | 35 g | 3 day(s) | 6 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |

Yeasts

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

Notes

- Zacierałem godzinę w temp 75,6 w 21l wody. Zmierzona gęstość po zatarciu 12. Po dodaniu wody i

gotowaniu brzezka ma ok 6,7 blg
Aug 23, 2019, 8:48 PM