

PEPPER ALE 19

- Gravity **14.3 BLG**
- ABV ---
- IBU **50**
- SRM **10.2**
- 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 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (90.9%) | 79 % | 6 |
| Grain | Caraaroma | 0.1 kg (1.8%) | 78 % | 400 |
| Grain | Płatki owsiane | 0.4 kg (7.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Centennial | 10 g | 60 min | 10.5 % |
| Boil | Centennial | 30 g | 30 min | 10.5 % |
| Boil | Centennial | 30 g | 10 min | 10.5 % |
| Whirlpool | Centennial | 30 g | 0 min | 10.5 % |
| Dry Hop | Centennial | 100 g | 4 day(s) | 10.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------------------|------|-----------|----------|
| Flavor | Zielony pieprz - ziarna | 11 g | Secondary | 3 day(s) |
|--------|----------------------------|------|-----------|----------|