PIESKIE ŻYCIE VER. 3

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **6.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg *(43%)*	80 %	7
Grain	Pilzneński	1 kg *(21.5%)*	81 %	4
Grain	Strzegom Monachijski typ I	1 kg *(21.5%)*	79 %	16
Grain	Abbey Malt Weyermann	0.4 kg *(8.6%)*	75 %	45
Grain	Carabelge	0.25 kg *(5.4%)*	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	50 g	70 min	4.5 %
Boil	Styrian Golding	34 g	15 min	4 %
Whirlpool	Styrian Golding	16 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1450 Denny's Favorite 50	Ale	Liquid	125 ml	Wyeast

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- 11.04 Starter zadany godz: 18:20
  VOL: 22,5 12,4oBlg wydajność: 88%

  13.04 - 7,5oBlg ABV 2.7% Odfermentowanie 39.9%
  16.04 - 4,3 Blg ABV 4.6% Odfermentowanie 68.7%
  19.04 - 3.5blg 72.5%

  23.04 - 3,5 - zlanie na cichą
  Apr 11, 2019, 6:37 PM