

# PrzeChmielone

- Gravity **11 BLG**
- ABV ---
- IBU **55**
- SRM **9.3**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (62.5%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16
Grain	Castle Abbey Malt	0.3 kg (7.5%)	75 %	45
Grain	Weyermann - Carabelge	0.2 kg (5%)	30 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %
Boil	Kent Goldings	30 g	20 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Notes

- Zestaw surowców Browamator.  
Błędny przepis: za duża goryczka, Wydajność założona na poziomie 89%  
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