

Sesja Poprawkowa (v.Liczi)

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **25**
- SRM **3.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.6 liter(s)**

Steps

- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **4.9 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **50 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	0.5 kg (30.3%)	79 %	6
Grain	Słód pszeniczny Bestmalz	0.5 kg (30.3%)	82 %	5
Grain	Briess - Carapils Malt	0.25 kg (15.2%)	74 %	9
Grain	Płatki owsiane	0.4 kg (24.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	5 g	30 min	17 %
Aroma (end of boil)	Waimea	10 g	5 min	17 %
Dry Hop	Waimea	20 g	5 day(s)	17 %
Dry Hop	Cascade	25 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Notes

- zmienić chmielenie na chmielu dostępne
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