

## Two Hearted Ale - Bell's Brewery (clone)

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.1 liter(s)**

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.78 kg (78.8%) | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 0.53 kg (14.9%) | 79 %  | 10  |
| Grain | Strzegom Karmel 50   | 0.13 kg (3.8%)  | 75 %  | 50  |
| Grain | Weyermann - Carapils | 0.09 kg (2.5%)  | 78 %  | 4   |

### Hops

| Use for             | Name       | Amount  | Time     | Alpha acid |
|---------------------|------------|---------|----------|------------|
| Boil                | Centennial | 16.21 g | 45 min   | 9.4 %      |
| Boil                | Centennial | 16.21 g | 30 min   | 9.4 %      |
| Aroma (end of boil) | Centennial | 8.11 g  | 0 min    | 9.4 %      |
| Dry Hop             | Centennial | 49.21 g | 3 day(s) | 9.4 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 6.37 g | Fermentis  |

### Notes

- Fermentację należy prowadzić w 20°C.  
*Jun 24, 2019, 9:38 PM*