

Tyskie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

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

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 5 kg (71.4%) | 79 % | 16 |
| Grain | Pszeniczny | 2 kg (28.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 10 % |
| Dry Hop | Perle | 66 g | 3 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Warka 53. Warzone 03.04. Wyszło z 27l 12 blg. Zlewane na cichą 20.04 przy 2 BLG.
Mar 21, 2020, 11:21 PM