

Ulepy z resztek

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **23.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.11 kg (28.1%)	79 %	16
Grain	Karmelowy żytni Strzegom	0.836 kg (21.2%)	75 %	150
Grain	Żytni	0.835 kg (21.2%)	85 %	8
Grain	Biscuit Malt	0.822 kg (20.8%)	79 %	45
Grain	Special B Malt	0.343 kg (8.7%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	60 min	7 %
Boil	Perle	25 g	20 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	125 ml	Fermentis

Notes

- Zasymp z resztek, chmieie z resztek co zostalo
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