

Warsztaty KRK e10

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 4 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------|--------|----------|------------|
| Boil | Zula | 20 g | 60 min | 9.7 % |
| Boil | Zula | 20 g | 15 min | 9.7 % |
| Aroma (end of boil) | Zula | 50 g | 2 min | 9.7 % |
| Dry Hop | Zula | 25 g | 3 day(s) | 9.7 % |
| Dry Hop | Zula | 35 g | 2 day(s) | 9.7 % |

Notes

- Złanie na cichą
Smak i zapach wskazują na zakażenie (pachnie to dziwnie, trochę chemicznie, trochę aptecznie)
BLG = 3,5
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