

## 2/2024 Golden na 17 maja i okolice Marzec/Kwiecien

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.13 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **39.6 liter(s)**

### Steps

- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **30 liter(s)** of strike water to **81.5C**
- Add grains
- Keep mash **60 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **37.8 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 7 kg (72.9%)   | 81 %  | 6   |
| Grain | Cara-Pils/Dextrine     | 1 kg (10.4%)   | 72 %  | 4   |
| Grain | Biscuit Malt           | 0.5 kg (5.2%)  | 79 %  | 45  |
| Grain | Oats, Flaked           | 1.1 kg (11.5%) | 80 %  | 2   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Simcoe | 12 g   | 60 min   | 13.2 %     |
| Boil    | Citra  | 12 g   | 60 min   | 13.3 %     |
| Boil    | Mosaic | 12 g   | 60 min   | 12 %       |
| Boil    | Simcoe | 18 g   | 1 min    | 13.2 %     |
| Boil    | Citra  | 18 g   | 1 min    | 13.3 %     |
| Boil    | Mosaic | 18 g   | 1 min    | 12 %       |
| Dry Hop | Simcoe | 20 g   | 5 day(s) | 13.2 %     |
| Dry Hop | Citra  | 20 g   | 5 day(s) | 13.3 %     |
| Dry Hop | Mosaic | 20 g   | 5 day(s) | 12 %       |

### Yeasts

| Name                           | Type | Form | Amount | Laboratory      |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M15 Empire Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |
| Fermoale New-E                 | Ale  | Dry  | 23 g   | Fermoale        |

## Notes

- Stozek 33 litrow Fermoale i tam chmiel na zimno  
Junior 18 litrow Empire Ale

kegi:

~19

~19

~12

Fermentacja pod malym cisnieniem

uwarzone 12.04 w piatek

w niedziele 14.04 fermentacja w duzym fermentorze juz ladnie leci w malym powolutku

*Jul 4, 2023, 11:19 PM*