

53. New England Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (56.6%) | 80 % | 5 |
| Grain | Pilzneński | 1 kg (18.9%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (15.1%) | 85 % | 3 |
| Grain | Strzegom Pszeniczny | 0.5 kg (9.4%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Simcoe | 10 g | 30 min | 13.2 % |
| Boil | Vic Secret | 25 g | 2 min | 16.3 % |
| Boil | Vic Secret | 25 g | 1 min | 16.3 % |
| Boil | Mosaic | 25 g | 1 min | 10 % |
| Whirlpool | Mosaic | 25 g | 1 min | 10 % |
| Whirlpool | Simcoe | 13 g | 1 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| Blend Fm10/Fm11 | Ale | Slant | 80 ml | fm |

Notes

- Whirlpool - 83-72°C - 20 minut - Mosaic 25g i Simcoe 13g.

ostatecznie 14blg

80-90ml rzadkiej gęstwy dodane do temperatury 16°C wieczorem, temperatura zejdzie niżej.

Okolo 200ml bardzo, bardzo luźnej gęstwy brett Trois Vis dodane do warki 54.

03.02 - dodane co najmniej 80ml (raczej więcej) gęstwy gdyż brak oznak fermentacji. 16°C.

15.02 - Od 14.02 schłodzone do 16, Piwo na blendzie zlane na cichą, wyjątkowo mętne,

15.02 - Chmielenie na zimno 45g Mosaica i 25g Vic Secret.

Feb 1, 2018, 12:24 PM