

#6 Session American Biscuit

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **45**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **40 C**, Time **30 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **60 min** at **67C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 1 kg (62.5%) | 81 % | 6 |
| Grain | Biscuit Malt | 0.25 kg (15.6%) | 79 % | 45 |
| Grain | Jęczmień niesłodowany | 0.25 kg (15.6%) | 75 % | 2 |
| Grain | Płatki owsiane | 0.1 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 30 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 10 min | 15.5 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 5 g | 15 min | 15.5 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 14.2 % |
| Dry Hop | Cascade | 15 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 7 g | Fermentis |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Mała wariacja na temat sprawdzonego przepisu American Biscuit Ale.
Docelowo ma być to bardzo sesyjne piwo o silnym aromacie amerykańskich chmieli oraz ciasteczkowym finiszem na języku.
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