

American light Ale

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **10**
- SRM **2.9**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **75 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **82.9C**
- Add grains
- Keep mash **60 min** at **75C**
- Keep mash **5 min** at **79C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.8 kg (50%) | 80 % | 5 |
| Grain | Pszeniczny | 0.7 kg (19.4%) | 85 % | 4 |
| Grain | Briess - Carapils Malt | 0.6 kg (16.7%) | 74 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (13.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil | Nelson Sauvín | 20 g | 10 min | 11 % |
| Whirlpool | Nelson Sauvín | 50 g | 5 min | 11 % |
| Whirlpool | Nelson Sauvín | 30 g | 0 min | 11 % |

Notes

- brzcza w trakcie filtracji mocno mętna i gładka. nie szło jej wyklarować. problemy z filtracją i ratowanie się łuską orkiszową.
chmiel pachnie pięknie.
28.10 zlanie na cichą + 50 g Nelsona+ 400 g laktozy. Odfermentowanie z 9,5 do 6 Plato
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