

BS51 Ale Single Hops Surprise

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński | 4 kg (70.8%) | 79 % | 10 |
| Grain | Strzegom Pilzneński | 0.5 kg (8.8%) | 80 % | 4 |
| Grain | Pszeniczny | 0.65 kg (11.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Nieznaný | 50 g | 60 min | 8 % |
| Aroma (end of boil) | Nieznaný | 50 g | 5 min | 8 % |
| Dry Hop | Nieznaný | 50 g | 2 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Z nieznanego chmielu. Świeża szyszka. Eksperyment.

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

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