

ejlPejl

- Gravity **11.4 BLG**
- ABV ---
- IBU **32**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 4 kg (69%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (17.2%) | 79 % | 10 |
| Grain | Strzegom Karmel 30 | 0.5 kg (8.6%) | 75 % | 30 |
| Grain | Pszenica prażona | 0.2 kg (3.4%) | 80 % | 4 |
| Grain | Acid Malt | 0.1 kg (1.7%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Boil | lunga | 35 g | 50 min | 11 % |
| Dry Hop | Galaxy | 30 g | 7 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- Trzeba przemyśleć chmiele
Nov 11, 2016, 12:43 PM