

englisz polisz ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **5.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **67 C**, Time **60 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Strzegom Karmel 30 | 0.3 kg (5.7%) | 75 % | 30 |
| Grain | Strzegom Pale Ale | 5 kg (94.3%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 8.7 % |
| Boil | Challenger | 15 g | 25 min | 5.8 % |
| Boil | Challenger | 25 g | 10 min | 5.8 % |
| Boil | Lublin (Lubelski) | 20 g | 0 min | 4.3 % |
| Whirlpool | Challenger | 20 g | 30 min | 5.8 % |
| Dry Hop | Challenger | 40 g | 7 day(s) | 5.8 % |
| Dry Hop | Marynka | 20 g | 7 day(s) | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- tydzień burzliwa , tydzień cicha
zabutelkowano 11.05.17
dodano 3,5 gr glukozy na 0,5l

zielony k
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