

Euro24

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|-----|
| Grain | Weyermann® Extra Pale Premium Pilsner Malt | 5 kg (78.1%) | 80.5 % | 2.5 |
| Grain | Crisp Vienna Malt | 0.9 kg (14.1%) | 80 % | 7 |
| Grain | Weyermann® Stód pszeniczny | 0.5 kg (7.8%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | HBC-586 | 15 g | 60 min | 13 % |
| Whirlpool | Zula | 100 g | 10 min | 13.3 % |
| Dry Hop | HBC-586 | 85 g | 3 day(s) | 13 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|-------|-----------|----------|
| Water Agent | Gips | 5 g | Mash | --- |
| Water Agent | Epsom | 7 g | Mash | --- |
| Water Agent | Chlorek wapnia | 0.5 g | Mash | --- |
| Water Agent | Chlorek magnezu | 1 g | Mash | --- |
| Fining | Żelatyna | 10 g | Secondary | 2 day(s) |

Notes

- Ca-104.1/Mg-27.1/Na-17/Cl-45.7/SO4-161.9/HCO3-nie wiem/

Fermentacja:

17°C - 1 dzień

17□ 22°C - 5 dni

22°C - 2 dni

Chmienie na zimno:

15°C - 2 dni

Najniżej jak się da - 1 dzień

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