

Hard Dry

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **79C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (80%)	81 %	4
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	Płatki żytnie	0.5 kg (10%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Whirlpool	Amarillo	36 g	0 min	9.5 %
Dry Hop	Citra	36 g	3 day(s)	12 %
Dry Hop	Mosaic	36 g	3 day(s)	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Alfa Amylaza	3 g	Primary	6 day(s)

Notes

- Alfa amylaza zostanie dodana w momencie gdy fermentacja burzliwa zacznie zwalniać, czyli zbliżyć się ku końcowi. Wtedy drożdżom dostarczymy kolejnych cukrów.

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