

LEM | Australian Pale Ale (by Piwny Kraft)

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **75.3 %**
- Liquor-to-grist ratio **3.37 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **68 C**, Time **1 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **1 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (89.1%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (5%)	75 %	30
Grain	Weyermann - Carapils	0.3 kg (5.9%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	60 min	17.2 %
Boil	Enigma (AUS)	20 g	10 min	17.2 %
Aroma (end of boil)	Vic Secret	20 g	0 min	16.3 %
Dry Hop	Enigma (AUS)	20 g	7 day(s)	17.2 %
Dry Hop	Vic Secret	30 g	7 day(s)	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

Notes

- Zacieranie w 75 litrach w 68C - 1h.
Podniesienie temperatury do 72C - 10 min.
Podniesienie temperatury do 76C - mashout.
Filtracja i wysładzanie do 22L.

Fermentacja w temp. 18-20C - 7 dni burzliwa + 7 dni cicha
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