

Pale Ale (2)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **4.3**
- Style **American Pale Ale**

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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 2 min | 12 % |
| Aroma (end of boil) | Mosaic | 20 g | 2 min | 10 % |
| Dry Hop | Mosaic | 80 g | 5 day(s) | 10 % |
| Dry Hop | Izabella | 100 g | 5 day(s) | 5.8 % |

Yeasts

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

Notes

- Nie kleikować płatków owsianych dzień przed warzeniem, bo się KURWA zbijają w wielką grudę, którą trudno rozbić
Apr 30, 2019, 11:55 AM