

Pierwsze US-05 18.09.2024r

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **3.5**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **73 C**, Time **10 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **73C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (88.9%)	80 %	5
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	domowy	30 g	60 min	6 %
Aroma (end of boil)	domowy	70 g	10 min	6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	5 min