

Podchmielony Johnny

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **7.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **66 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **79.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **53.1 liter(s)**
- Total mash volume **70.8 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **53.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **43.8 liter(s)** of **76C** water or to achieve **79.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10.5 kg (59.3%)	79 %	6
Grain	Strzegom Pilzneński	3.5 kg (19.8%)	80 %	4
Grain	Monachijski	2.1 kg (11.9%)	80 %	16
Grain	Pszeniczny	1 kg (5.6%)	85 %	4
Grain	Fawcett - Crystal	0.6 kg (3.4%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	45 g	60 min	15.5 %
Boil	Mosaic	40 g	20 min	10 %
Boil	Citra	50 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	---

Notes

- Fermentacja Safale US-05

Do 20L na 7 dni chichej: Azacca 25g + Motueka 30g + Citra 15g

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Aug 25, 2017, 12:02 AM

- II. Fermentacja Safale US-05

- Do 20L w 3 dniu burzliwej 2op (800g) pulpy z Mango (ekstrakt wzrosnie o około 1 plato), odcedzić pulpę przy zlewaniu na cichą

- Na 7 dni cichej Azacca 25g + Motueka 30g + Citra 15g

Sep 1, 2017, 12:26 PM

- III. Fermentacja z Safale S-04

- Do 20L na 3 dzień fermentacji burzliwej Motueka 40g:

- Podzielić na:

- 7L - na 7 dni cichej Hallertau Blanc 30g + 10g Mosaic

- 7L - na 3 dni cichej płatki cedrowe 10g + 10g Citra

- 7L - na 7 dni cichej 20g Citra

- refermentacja pulpą z mango

- 21g pulpy (w tym 5g cukrów) na 1L piw

Sep 1, 2017, 12:26 PM