

Test aplikacji Brewness

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **8.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **56.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale malt weyer mann	2 kg (45.5%)	--- %	6.5
Grain	rye malt weyer mann	1 kg (22.7%)	--- %	6
Grain	Weyer mann - Carared	1 kg (22.7%)	--- %	45
Grain	Platki owsiane	0.4 kg (9.1%)	--- %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	45 min	16.5 %
Boil	Enigma (AUS)	10 g	15 min	16.5 %
Boil	Enigma (AUS)	10 g	5 min	16.5 %
Dry Hop	Enigma (AUS)	30 g	10 day(s)	16.5 %
Dry Hop	Marynka	30 g	10 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	150 ml	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa pigwowca	1400 g	Boil	5 min
Flavor	Pulpa pigwowca zamrozona	1400 g	Secondary	10 day(s)