

001 an 1 naromroK

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **32**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (68.6%) | 80 % | 5 |
| Grain | Żytni | 1 kg (19.6%) | 85 % | 8 |
| Grain | Karmelowy Czerwony | 0.3 kg (5.9%) | 75 % | 59 |
| Grain | Pszeniczny | 0.3 kg (5.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Cascade | 50 g | 5 min | 6 % |
| Aroma (end of boil) | Puławski | 50 g | 5 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |

Notes

- Zacieranie na słodko w 69°C przy tych drożdżach da odfermentowanie z 9blg na 4 może 4,5. To daje około 3% alko. więc mało. I o to chodzi i o to chodzi.
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