

2/2024 Golden na 17 maja i okolice Marzec/Kwiecien

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.13 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **39.6 liter(s)**

Steps

- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **81.5C**
- Add grains
- Keep mash **60 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **37.8 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 7 kg (72.9%) | 81 % | 6 |
| Grain | Cara-Pils/Dextrine | 1 kg (10.4%) | 72 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (5.2%) | 79 % | 45 |
| Grain | Oats, Flaked | 1.1 kg (11.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 12 g | 60 min | 13.2 % |
| Boil | Citra | 12 g | 60 min | 13.3 % |
| Boil | Mosaic | 12 g | 60 min | 12 % |
| Boil | Simcoe | 18 g | 1 min | 13.2 % |
| Boil | Citra | 18 g | 1 min | 13.3 % |
| Boil | Mosaic | 18 g | 1 min | 12 % |
| Dry Hop | Simcoe | 20 g | 5 day(s) | 13.2 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 13.3 % |
| Dry Hop | Mosaic | 20 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M15 Empire Ale | Ale | Dry | 10 g | Mangrove Jack's |
| Fermoale New-E | Ale | Dry | 23 g | Fermoale |

Notes

- Stożek 33 litrow Fermoale i tam chmiel na zimno
Junior 18 litrow Empire Ale

kegi:

~19

~19

~12

Fermentacja pod małym ciśnieniem

uwarzone 12.04 w piątek

w niedzielę 14.04 fermentacja w dużym fermentorze już ładnie leci w małym powolutku

Jul 4, 2023, 11:19 PM