

#23 COLD HOPS v2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (90.9%)	80 %	7
Grain	Biscuit Malt	0.25 kg (4.5%)	80 %	45
Grain	Pszeniczny	0.25 kg (4.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	5 g	50 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	20 g	10 min	17.2 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %
Dry Hop	Mosaic	25 g	6 day(s)	10 %
Dry Hop	Kohatu	38 g	6 day(s)	7.8 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Kohatu	37 g	2 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---

Extras

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

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min

Notes

- Zacieranie na słodko
warzenie 16.03 BLG 12
21 litrów do zacierania
10 litrów do wystadzania + 4L
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