

## #24 COLD HOPS AUS vs USA

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **31**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **50 min**
- Evaporation rate **5 %/h**
- Boil size **37.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- 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 **22.1 liter(s)** of **76C** water or to achieve **37.5 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (90.9%)   | 75 %  | 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                | Nelson Sauvín | 10 g   | 45 min   | 11 %       |
| Boil                | Moutere       | 10 g   | 45 min   | 14.9 %     |
| Aroma (end of boil) | Nelson Sauvín | 30 g   | 5 min    | 11 %       |
| Aroma (end of boil) | Moutere       | 30 g   | 5 min    | 14.9 %     |
| Dry Hop             | Nelson Sauvín | 10 g   | 3 day(s) | 11 %       |
| Dry Hop             | Moutere       | 35 g   | 3 day(s) | 14.5 %     |
| Dry Hop             | Kohatu        | 20 g   | 3 day(s) | 7.8 %      |
| Dry Hop             | Simcoe        | 37 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Citra         | 28 g   | 3 day(s) | 12 %       |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us-05 | Ale  | Slant | 200 ml | Safale     |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirflock | 5 g    | Boil    | 10 min |

## Notes

- 21 l wody + 10  
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*Apr 24, 2025, 7:38 PM*