

Ale ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Cascade | 30 g | 60 min | 6 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| T-58 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Flavor | Suszona morela | 100 g | Boil | 5 min |
| Flavor | Skórka cytryny | 25 g | Boil | 5 min |

Notes

- 30 min - 62 stopnie
- 30 min - 72 stopnie
- -->wygrzew
- -->filtracja
- Warka podzielona na 2
- 10l ze skórka cytryny
- 10l z morelą
- Jul 27, 2017, 6:45 PM