

Ale Pietruszka

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.9 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.8 kg (74.5%) | 79 % | 5 |
| Grain | Biscuit Malt | 0.3 kg (5.9%) | 79 % | 50 |
| Grain | Strzegom Pszeniczny | 0.3 kg (5.9%) | 81 % | 6 |
| Grain | Strzegom Wiedeński | 0.7 kg (13.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Marynka | 15 g | 50 min | 8.2 % |
| Szyszka | | | | |
| Boil | Marynka | 11 g | 45 min | 8.2 % |
| Aroma (end of boil) | Puławski | 15 g | 10 min | 8.9 % |
| Whirlpool | Puławski | 15 g | 0 min | 8.9 % |
| Dry Hop | Puławski | 20 g | 3 day(s) | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----|
| Safale US-05 | Ale | Dry | 11 g | --- |
|--------------|-----|-----|------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|------|------------------|--------|---------|-------|
| Herb | pietruszką natka | 28 g | Boil | 5 min |

Notes

- 5.02.2018
Przed gotowaniem 23L 13,2 brix - 10,2 blg (nie wiem skąd różnica).
Brzeczka- 15brix - 12 BLG??
Drożdże US-05 zadane w 17 st.
Pietruszka wrzucona na 5min przed końcem gotowania.
Feb 4, 2018, 10:19 AM