

AuPA

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **39**
- SRM **7.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **25.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.2 kg (61.5%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (23.7%)	79 %	16
Grain	Weyermann - Acidulated Malt	0.25 kg (3%)	80 %	6
Grain	Strzegom Wiedeński	0.5 kg (5.9%)	79 %	10
Grain	Pilzneński	0.5 kg (5.9%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Enigma (AUS)	5 g	60 min	17.2 %
Boil	Enigma (AUS)	5 g	60 min	17.2 %
Boil	Enigma (AUS)	15 g	0 min	17.2 %
Dry Hop	Enigma (AUS)	15 g	0 day(s)	17.2 %
First Wort	Topaz	5 g	60 min	15 %
Boil	Topaz	10 g	60 min	15 %
Boil	Topaz	15 g	0 min	15 %
Dry Hop	Topaz	10 g	0 day(s)	15 %

Boil	Ella (AUS)	5 g	60 min	14.6 %
Boil	Ella (AUS)	15 g	0 min	14.6 %
Dry Hop	Ella (AUS)	20 g	0 day(s)	14.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

Notes

- Eksperyment ze starych słodów i chmieli (3 lata)
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