

# DealBroo

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.35 kg (77.6%)	80 %	5
Grain	Oats, Flaked	0.5 kg (16.5%)	80 %	2
Grain	Monachijski typ I	0.18 kg (5.9%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	8 g	60 min	16.3 %
Whirlpool	Mosaic	15 g	0 min	11.5 %
Whirlpool	Cascade	15 g	0 min	5.5 %
Whirlpool	Citra	15 g	0 min	11.6 %
Dry Hop	Simcoe	30 g	5 day(s)	12.4 %
Dry Hop	Cascade	15 g	5 day(s)	5.5 %
Dry Hop	Citra	15 g	5 day(s)	11.6 %
Dry Hop	Mosaic	15 g	5 day(s)	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	300 ml	Fermentis
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## Notes

- Fermentacja w 18°C, po tygodniu fermentacji zeszło do 2,5 BLG. Na 3 dni przeniesione do domu. Po 10 dniach zeszło do 2 BLG (06.10.2019 r.)  
12 litrów - 13 BLG brzeczka nastawna.  
12,3 BLG przed gotowaniem.  
Cold Crash 3 dni w lodówce.  
Nagazowanie 2,2 użyłem 37 gramów glukozy na 11 litrów gotowego piwa, butelkowanie w temp. 5°C.  
Butelkowanie 14.10.2019 r.  
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