

Down Under Pale Ale 2020

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **69 C**, Time **20 min**
- Temp **73 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **20 min** at **69C**
- Keep mash **50 min** at **73C**
- Keep mash **5 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 2 kg (62.5%) | 81 % | 4 |
| Grain | Viking Pilsner malt | 0.5 kg (15.6%) | 82 % | 4 |
| Grain | Heritage Crystal Malt | 0.3 kg (9.4%) | 72 % | 175 |
| Grain | płatki owsiane | 0.2 kg (6.3%) | 85 % | 3 |
| Grain | Rice, Flaked | 0.2 kg (6.3%) | 70 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Enigma (AUS) | 15 g | 30 min | 16.5 % |
| Boil | Enigma (AUS) | 5 g | 10 min | 16.5 % |
| Dry Hop | Enigma (AUS) | 30 g | 3 day(s) | 16.5 % |
| Dry Hop | Vic Secret | 50 g | 3 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 12 g | Fermentis |

Notes

- 20g Vic Secret na 2gi dzień fermentacji burzliwej. Schemat fermentacji:

1.dzień 16st

2. dzień 17st i tak do 23 st doprowadzić podwyższając temp codziennie o 1 st.

May 20, 2020, 4:13 PM