

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