

DZIKI CHMIEL ALE

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Dziki chmiel | 150 g | 45 min | 2 % |
| Boil | Dziki chmiel | 350 g | 2 min | 2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|----------|--------|
| Water Agent | Gips Piwowarski | 3 g | Mash | 60 min |
| Fining | Whirlflock | 1 g | Boil | 10 min |
| Water Agent | Witamina C | 4 g | Bottling | --- |

Notes

- Dzięki chmiel zamrozona mokra szyska.
Dec 9, 2024, 8:42 AM