

Falconer's

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **2.7**
- 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 **86.8 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|--------|-----|
| Grain | Weyermann® Extra Pale Premium Pilsner Malt | 4 kg (95.2%) | 80.5 % | 2.5 |
| Grain | Weyermann® CARAPILS® | 0.2 kg (4.8%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Falconer's Flight | 20 g | 50 min | 10.5 % |
| Boil | Falconer's Flight | 60 g | 5 min | 10.5 % |
| Dry Hop | Falconer's Flight | 140 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| SafAle US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Other | Pożywka Yeast G.F | 1 g | Boil | 10 min |

| | | | | |
|--------|------------|-----|------|--------|
| Fining | Whirlflock | 4 g | Boil | 10 min |
|--------|------------|-----|------|--------|

Notes

- 17°C - 1 dzień
17□20°C - 3 dni
20°C - 4 dni

Chmienie na zimno:

15°C - 3 dni

°C najniższa jak się da- leżakowanie- ok. 10 dni

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