

Herbal Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (61.4%)	81 %	5
Grain	Pszeniczny	1 kg (17.5%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.8%)	85 %	3
Grain	Weyermann - Carapils	0.4 kg (7%)	78 %	4
Grain	Abbey Malt Weyermann	0.3 kg (5.3%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	30 g	60 min	8.6 %
Boil	Chinook PL	20 g	15 min	8.6 %
Boil	Mięta	25 g	10 min	1 %
Boil	Skórka pomarańczy	25 g	10 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Liquid	1200 ml	Fermentum Mobile
Starter dwustopniowy, 250 ml + 800 ml				

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	5 g	Boil	60 min
Water Agent	Chlorek wapnia	5 g	Boil	60 min
Fining	Mech irlandzki	5 g	Boil	15 min

Notes

- Woda z biedry 2
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