

Jego Wiklinowość - SH Tomyski Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|--------------|-------|-----|
| Grain | Pale Ale Malt | 5 kg (83.3%) | 80 % | 6 |
| Grain | Oats, Malted | 1 kg (16.7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Tomyski | 30 g | 60 min | 4 % |
| Boil | Tomyski | 70 g | 5 min | 4 % |
| Boil | Tomyski | 50 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 11 g | Boil | 15 min |

Notes

- Fermentacja:

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Burzliwa (6-7 dni w 24 st. C)
Cicha (8-9 dni w 24 st. C)

Butelkowanie:
Syrop cukrowy na refermentacje (80 g cukru w 400 ml wody)

Dojrzewanie piwa:
3 tygodnie w temperaturze 16-17st. C.
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