

# JIMI\_ALE\_WYSZŁO

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Steinbach	1 kg (19%)	--- %	4
Grain	Pilzneński Viking Malt	2.85 kg (54.3%)	--- %	4
Grain	Wiedeński Viking Malt	0.6 kg (11.4%)	--- %	9
Grain	Carmel Pale Viking Malt	0.15 kg (2.9%)	--- %	8
Grain	Monachijski Jasny Viking Malt	0.65 kg (12.4%)	--- %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz Late CZ	50 g	10 min	3.54 %
Boil	Saaz Žatecki	50 g	60 min	3.43 %
Boil	Lemon drop	50 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	10 ml	FM

## Notes

- 17L wody do wyśladzania

Woda 100% RO (odwrócona osmoza)  
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