

Kielce - 12.11.2023

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (34.5%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (51.7%) | 80 % | 5 |
| Grain | Monachijski | 0.4 kg (13.8%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 12.7 % |
| Boil | Saaz (Czech Republic) | 15 g | 10 min | 4.2 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 1 min | 4.2 % |

Notes

- butelkowanie: 20.12.2023
z 11 BLG na 3 BLG
Dec 21, 2023, 5:02 PM