

Limp Beerkit

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **55**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (74.7%)	81 %	6
Grain	Briess - Pale Ale Malt	0.478 kg (7.1%)	80 %	7
Grain	Weyermann - Melanoiden Malt	0.1 kg (1.5%)	81 %	53
Grain	Cara Gold Castlemalting	0.211 kg (3.2%)	78 %	120
Grain	Pszeniczny	0.5 kg (7.5%)	85 %	4
Grain	Płatki owsiane	0.2 kg (3%)	85 %	3
Sugar	cukier kandy	0.2 kg (3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Mosaic	20 g	30 min	13.58 %
Aroma (end of boil)	Mosaic	30 g	25 min	13.58 %
Dry Hop	Mosaic	50 g	5 day(s)	13.58 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	150 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min

Notes

- Woda Bronchales + Cortes 50/50. Modyfikowana PH + Gips + Epsom
Dec 17, 2017, 1:17 PM