

Mawiał Konfucjusz - Chinese Tea Pale Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base Malt	3 kg (60%)	80 %	6
Grain	Rice, Flaked	1.5 kg (30%)	70 %	2
Grain	Bestmalz Caramel Pils	0.5 kg (10%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marco Polo	20 g	60 min	12.6 %
Whirlpool	Marco Polo	30 g	0 min	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	500 g	Mash	5 min
Flavor	Herbata China Sencha	200 g	Secondary	6 day(s)

Notes

- Fermentacja:
Burzliwa (7 dni w 18-20 st. C)
Cicha (7-8 dni w 18-20 st. C)

Butelkowanie:

Syrop cukrowy (110 g cukru białego w 400 ml wody) na refermentację.

Dojrzewanie piwa:

3 tygodnie w temperaturze 17-18 st. C.

Na zdrowie!

Apr 24, 2017, 10:39 PM