

PA-za-2z1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **49.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **38 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **30 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **38 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **49.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	100 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	2 min	4.5 %
Dry Hop	Saaz (Czech Republic)	150 g	7 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis

Notes

- nowa odsłona PA, na najtańszych substratach i na klasycznym chmielu zateckim, poniżej 2 zł za butelkę 12-tki
Nov 26, 2023, 11:35 AM