

Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4.9**
- 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 **72 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **25.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (74.1%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (18.5%) | 80 % | 16 |
| Grain | Carabody | 0.4 kg (7.4%) | 71 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 5 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 70 g | 3 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| FM 54 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------|--------|---------|--------|
| Water Agent | NaCl | 7 g | Boil | 60 min |
| Water Agent | Whirfloc | 1 g | Boil | 10 min |

Notes

- Piwo na gęstwie.
Schemat fermentacji
18 C - 5 dni
19 C - 5 dni
20 C - 7 dni
Cicha - 7 dni
Chmilenie - 7 dni
Cold crash - 7 dni do 2 C
Rozlew na 2,2-2,4 100 gr cukru
Sep 6, 2021, 2:10 PM