

Pale Ale niskie IBU

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **4.1**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.8 kg (87.5%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.4 kg (12.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 15 g | 40 min | 4 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4 % |
| Whirlpool | Saaz (Czech Republic) | 15 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 30 ml | FM |

Notes

- Zwiększyłem mashout z 76 do 78 stopni.
Wydajność niska - 48%
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