

Pale Ale SH #2 - Cascade - Warsztaty Kraków 7.03.21r

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.7 kg (92.5%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.3 kg (7.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Cascade | 40 g | 60 min | 5.5 % |
| Boil | Cascade | 15 g | 10 min | 5.5 % |
| Aroma (end of boil) | Cascade | 50 g | 1 min | 5.5 % |
| Dry Hop | Cascade | 46 g | 2 day(s) | 5.5 % |

Notes

- Wyszedł ekstrakt brzezki przedniej ok 12 BLG
Dolałem wody 2,1l żeby zbić ekstrakt do 11 BLG

Brzezka nastawna 12,2 BLG
Saszetka US-05 - w nocy z 7 na 8 marca o godz 2:00

Start fermentacji (bulkowanie) 9 marca ok 12:00

Zlane na cichą: 1.04.

CHMIELENIE NA ZIMNO: 46g Cascade (8.04.)

Butelkowanie 14.04.

Mar 9, 2021, 12:40 PM