

## Postmodern ale

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- Gravity **14 BLG**
- ABV ---
- IBU **38**
- SRM **6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.9 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.7 kg (77.7%)	80.5 %	6
Grain	Pszeniczny	0.35 kg (10.1%)	85 %	4
Grain	Oats, Flaked	0.275 kg (7.9%)	80 %	2
Grain	Weyermann - Carapils	0.15 kg (4.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Whirlpool	Simcoe	35 g	0 min	13.2 %
Whirlpool	Citra	50 g	0 min	12 %
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Notes

- Chmiele na whirlpool dodać, gdy temperatura spadnie do 80C.  
Wysładzać jak najkrócej.  
*Nov 6, 2016, 2:06 PM*