

Saaz Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	5 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile
Oslo	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	9 g	Mash	60 min
Water Agent	Chlorek wapnia	3 g	Mash	60 min
Water Agent	kwask mlekowy	1 g	Mash	60 min

Notes

- 1ml kwasu mlekowego 80% do 22l wody do wyśładzania.
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