

STRONG ALE 15

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **5.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Viking Malt (Strzegom)	5 kg (94.3%)	--- %	5
Grain	Słód Carahell® Weyermann®	0.2 kg (3.8%)	--- %	25
Grain	Słód Zakwaszający Weyermann®	0.1 kg (1.9%)	--- %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	15 g	60 min	7.8 %
Boil	Marynka	15 g	15 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	Fermentis Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	5 min

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- schłodzenie brzeczki do temp. 15-16°C;
fermentacja burzliwa - temperatura piwa w głównej fazie fermentacji 17-19°C;
przed rozlewem 2-dniowy cold crash w temp. 0-4°C;
rozlew - poziom nasycenia 1,9-2,0 vol.;
refermentacja - 14 dni

profil wody (ppm): Ca 75-125; Mg 10; SO4 50-100; Cl 100-150; Alk. całk. 0-50; RA -100 do -50
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