

Testowe Ale

- Gravity **14 BLG**
- ABV ---
- IBU **54**
- SRM **11.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	1 kg (25%)	81 %	6
Grain	Strzegom Pale Ale	1 kg (25%)	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (37.5%)	79 %	16
Grain	Strzegom Bursztynowy	0.5 kg (12.5%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10.5 %
Boil	Cascade	20 g	10 min	6.1 %
Boil	Lublin (Lubelski)	25 g	10 min	3.5 %
Boil	Marynka	5 g	30 min	10.5 %
Aroma (end of boil)	Cascade	30 g	15 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---
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Extras

Type	Name	Amount	Use for	Time
Spice	experimental#01	0.5 g	Boil	20 min
Spice	experimental#01	1 g	Boil	10 min
Spice	experimental#01	1 g	Boil	0 min
Spice	experimental#01	1.5 g	Secondary	7 day(s)

Notes

- 51 przerwa z samą pszenicą w zasypie. Przed przejściem na 66 wrzucić resztę słodów, żeby zrobić przerwę enzymatyczną przy podgrzewaniu. 76 mashout i do filtratora.
May 15, 2016, 9:17 PM