

WTFRYE

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **6.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	1 kg (18%)	82 %	4
Grain	BESTMALZ - Bestt Pale Ale	4 kg (72.1%)	80.5 %	6
Grain	BEST Caramel® Munich II	0.25 kg (4.5%)	75 %	120
Adjunct	Płatki pszeniczne	0.2 kg (3.6%)	85 %	3
Adjunct	Płatki żytnie	0.1 kg (1.8%)	80 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	15 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	50 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.5 %
Aroma (end of boil)	Chinook	15 g	5 min	13 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Dry Hop	Chinook	15 g	3 day(s)	13 %
Dry Hop	Amarillo	15 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---

Notes

- Nie wiem dlaczego takie składniki - jakos miałem kupić Sorachi i nie kupiłem a słód już leżał. Płatki żytnie do testu ;)
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