

WWA e8- 07.08.2022

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|---------------|-------|-----|
| Grain | Castle Pale Ale | 3.7 kg (100%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Azacca | 18 g | 60 min | 10.6 % |
| Boil | Azacca | 10 g | 15 min | 10.6 % |
| Aroma (end of boil) | Azacca | 25 g | 1 min | 10.6 % |

Notes

- Warzenie 7.08., fermentacja 08.08.
12 BLG, 18 litrów
Fermentacja : Us05 -temp 18-20
po fermentacji ok 20-22 stopnie

27.08.2022 - butelkowanie - 3,1 BLG
105 gram cukru
Aug 27, 2022, 11:38 PM