

Pale Ale SH #2 - Cascade - Warsztaty Kraków 7.03.21r

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **3.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (92.5%)	80 %	5
Grain	Płatki pszeniczne	0.3 kg (7.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	60 min	5.5 %
Boil	Cascade	15 g	10 min	5.5 %
Aroma (end of boil)	Cascade	50 g	1 min	5.5 %
Dry Hop	Cascade	46 g	2 day(s)	5.5 %

Notes

- Wyszedł ekstrakt brzeczki przedniej ok 12 BLG
Dolałem wody 2,1l żeby zbić ekstrakt do 11 BLG

Brzeczka nastawna 12,2 BLG
Saszetka US-05 - w nocy z 7 na 8 marca o godz 2:00

Start fermentacji (bulkanie) 9 marca ok 12:00

Zlane na cichą: 1.04.

CHMIELENIE NA ZIMNO: 46g Cascade (8.04.)

Butelkowanie 14.04.

Mar 9, 2021, 12:40 PM