

Testowa ALE z Daglezią

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **3.6**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **80 C**, Time **15 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **80C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (52.8%)	81 %	3
Grain	Viking Pale Ale malt	2 kg (37.7%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.5 kg (9.4%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Citra	25 g	15 min	12 %
Aroma (end of boil)	citr	25 g	0 min	12 %
Aroma (end of boil)	Chinook	20 g	0 min	13 %

Extras

Type	Name	Amount	Use for	Time
Flavor	daglezja - świeże pędy	200 g	Boil	15 min