

# DZIKI CHMIEL ALE

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **3.7**
- 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount      | Yield | EBC |
|-------|-------------------------------------------|-------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (100%) | 80 %  | 4   |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Dziki chmiel | 150 g  | 45 min | 2 %        |
| Boil    | Dziki chmiel | 350 g  | 2 min  | 2 %        |

## Yeasts

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

## Extras

| Type        | Name            | Amount | Use for  | Time   |
|-------------|-----------------|--------|----------|--------|
| Water Agent | Gips Piwowarski | 3 g    | Mash     | 60 min |
| Fining      | Whirlflock      | 1 g    | Boil     | 10 min |
| Water Agent | Witamina C      | 4 g    | Bottling | ---    |

## Notes

- Dzięki chmiel zamrozona mokra szyska.  
*Dec 9, 2024, 8:42 AM*