

# #1.2016{MOUNTAIN\_CLIMBING}

- Gravity **11 BLG**
- ABV ---
- IBU **30**
- SRM **17**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (90.9%)	79 %	6
Grain	Strzegom Karmel 300	0.3 kg (9.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	10 %
Boil	Marynka	12 g	30 min	10 %
Aroma (end of boil)	Sybilla	5 g	15 min	3.5 %
Aroma (end of boil)	Sybilla	7 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12 g	fermentis

## Notes

- :: 1.10.2016 ::  
'Mountain Climbing'  
3kg pale ale  
300 g karmlowy 150

płatki jęczmienne

9l wody

60 min ok 66C

wysładzanie 12l

Ilośćalfaczasobj.brz IBU

Marynka88,9601528,5

Marynka128,9301521,4

Sybilla5151515 1,5

Sybilla75015 0,0

TOTAL301551,3

1.10.2016 g.0:00

BLG 13

I 15

Drożdże US-04 zadano o: 2:00 w temp: 27

Zabutelowano 23 butelki z 3g cukru/butelka 22.10.16

BLG końcowe 2

wyliczone ABV ok 6% odfermentowanie 85,2%

Oct 22, 2016, 8:22 PM