

## #11: RESZTKOWY ALE

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **9.9 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **72 min**

### Mash step by step

- Heat up **7.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **72 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.7 kg (30.4%)	80 %	5
Grain	Pilzneński	0.5 kg (21.7%)	81 %	4
Grain	Casle Malting Whisky Nature	0.4 kg (17.4%)	85 %	4
Grain	Barley, Flaked	0.3 kg (13%)	70 %	4
Grain	Pszeniczny	0.2 kg (8.7%)	85 %	4
Grain	Żytni	0.2 kg (8.7%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	6.1 %
Whirlpool	Nelson Sauvín	30 g	0 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	50 ml	Fermentum Mobile

### Notes

- Pale uwarzony na resztkach...

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