

#23 COLD HOPS v2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (90.9%) | 80 % | 7 |
| Grain | Biscuit Malt | 0.25 kg (4.5%) | 80 % | 45 |
| Grain | Pszeniczny | 0.25 kg (4.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Enigma (AUS) | 5 g | 50 min | 17.2 % |
| Aroma (end of boil) | Enigma (AUS) | 20 g | 10 min | 17.2 % |
| Aroma (end of boil) | Mosaic | 50 g | 10 min | 10 % |
| Dry Hop | Mosaic | 25 g | 7 day(s) | 10 % |
| Dry Hop | Kohatu | 38 g | 7 day(s) | 7.8 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |
| Dry Hop | Kohatu | 37 g | 3 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11.5 g | --- |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |

Notes

- Zacieranie na słodko
warzenie 16.03 BLG kjońcowe 2-2,5
rozlew 08.04
21 litrów do zacierania
10 litrów do wysładzania + 4L
Mar 16, 2025, 3:13 PM