

Achtung GRANATEN soczek!!!

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 **63 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **80 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (63.6%)	85 %	7
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg (27.3%)	81 %	4
Adjunct	Platki owsiane	0.5 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	warrior	12 g	60 min	17 %
Boil	chinook	10 g	10 min	12.8 %
Boil	citra	10 g	10 min	12.3 %
Boil	Equinox	10 g	5 min	12.4 %
Boil	chinook	10 g	5 min	12.8 %
Boil	citra	10 g	5 min	12.3 %
Aroma (end of boil)	citra	30 g	0 min	12.3 %
Dry Hop	chinook	10 g	3 day(s)	12.8 %
Dry Hop	equinox	20 g	3 day(s)	12.4 %
Dry Hop	citra	40 g	3 day(s)	12.3 %

Dry Hop	cascade	30 g	3 day(s)	8 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	sok z granatu	4000 g	Secondary	5 day(s)

Notes

- Po 8 dniach fermentacji blg na poziomie 2. Warka podzielona na 2 części po 10L, do jednej dodano 2L 100% soku z granatu (42zł) i pół łyżeczki świeżej gęstwy. Chmiele na zimno podzielone na pół i rozdysponowane pomiędzy 2 wiadra. Gazowane na 2,4 w 22 stopniach. Wyszło 24 butelki, smak granatu mało wyraźny, ale dający mega cierpkość i zapach truskawek!
Apr 11, 2018, 12:08 PM