

AMERICAN PALE ALE NA AMERYKAŃSKĄ IMPREZĘ

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (81.3%) | 81 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (8.1%) | 78 % | 4 |
| Grain | Płatki ryżowe | 0.65 kg (10.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Columbus | 25 g | 60 min | 15.4 % |
| Boil | Centennial | 50 g | 5 min | 10.7 % |
| Boil | Sabro | 100 g | 0 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| kveik hornindal | Ale | Slant | 300 ml | --- |

Notes

- Żywiecki Kryształ 100%
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