

AMERICAN STRONG ALE

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **79**
- SRM **15.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt (Strzegom)	6.5 kg (90.3%)	--- %	5
Grain	Słód karmelowy ciemny Caraaroma® Weyermann®	0.5 kg (6.9%)	--- %	350
Grain	Słód Castle Malting - Château Biscuit®	0.2 kg (2.8%)	--- %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13.3 %
Boil	Centennial	30 g	15 min	10.5 %
Boil	Cascade	30 g	15 min	8.4 %
Whirlpool	Chinook	30 g	20 min	13.3 %
Whirlpool	Centennial	30 g	20 min	10.5 %
Dry Hop	Centennial	30 g	1 day(s)	10.5 %
Dry Hop	Chinook	30 g	2 day(s)	13.3 %
Dry Hop	Cascade	30 g	2 day(s)	8.4 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Fermentis Safale S-04	Ale	Dry	23 g	Fermentis Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc T	1.25 g	Boil	5 min

Notes

- chmienie na whirlpool/hopstand 20 minut od 80°C;
schłodzenie brzeczki do temp. 15-16°C;
fermentacja - temperatura piwa w głównej fazie fermentacji 16-17°C, dojrzewanie w temp. 18-19°C;
przed rozlewem 2-dniowy cold crash;
rozlew - poziom nasycenia 1,9-2,0 vol.;
refermentacja - 14 dni

profil wody (ppm): Ca 75-125; Mg 20; SO4 100-200; Cl 100-150; Alk. całk. 75-125; RA 0-50
Dec 17, 2021, 12:47 AM