

ampl

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

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

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.5 kg (33%) | 80 % | 7 |
| Grain | Monachijski | 1.8 kg (39.6%) | 80 % | 16 |
| Grain | Pilzneński | 0.5 kg (11%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (11%) | 60 % | 3 |
| Grain | płatki owsiane | 0.25 kg (5.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 30 g | 50 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 30 min | 4 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------------|
| us-05 | Ale | Slant | 300 ml | Fermentum Mobile |

Notes

- 68 reszta zasypu
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