

cieniasy do zakegowania i spicia z kegow

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **2.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **70 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **38.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt | 7 kg (87.5%) | 80.5 % | 2 |
| Grain | Briess - 2 Row Carapils Malt | 1 kg (12.5%) | 75 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0 kg | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Galaxy | 30 g | 15 min | 13.3 % |
| Whirlpool | Centennial | 100 g | 30 min | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|--------|--------|------------|
| us-05 | Ale | Slant | 200 ml | --- |
| citrusy | Ale | Liquid | 150 ml | --- |

Notes

- planowo rozcienczam do 2 x 20 litrow
jedna warka dostanie 40 gram centenniala na zimno
druga bez dodatkow na zimno
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