

Jarmarkowe

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **28**
- SRM **2.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **5.9 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

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

Mash step by step

- Heat up **5.9 liter(s)** of strike water to **79C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Pale Ale Clear Choice Extra | 2.16 kg (80%) | 82 % | 3 |
| Grain | Dextrin Malt | 0.54 kg (20%) | 79.3 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.9 % |
| Boil | Cascade | 20 g | 30 min | 7.9 % |
| Whirlpool | Amarillo | 5 g | 0 min | 9.9 % |
| Whirlpool | Mosaic | 10 g | 0 min | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Lallemand - Lalbrew London English-style | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 3 g | Mash | 30 min |
| Water Agent | Kwas mlekowy | 1 g | Mash | 0 min |

Notes

- Kwas mlekowy dodany do wody do wyładzania
Mar 21, 2023, 6:41 PM