

Kielce E.8 - 16.03.2024

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.85 kg (90.5%) | 80 % | 5 |
| Grain | Cookie Viking Malt | 0.3 kg (9.5%) | 72 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | amora preta | 16 g | 60 min | 9 % |
| Boil | amora preta | 10 g | 10 min | 9 % |
| Aroma (end of boil) | amora preta | 40 g | 1 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Warzenie: 16.03. - 13 blg
Fermentacja 17.03 - us05 - 17/18'c potem do 20/21
Cicha: 27.03. - 3.2 blg
Mar 27, 2024, 8:45 PM