

Kwasik

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **16**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (88.9%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.5 kg (11.1%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	45 min	10 %
Boil	Sabro	5 g	45 min	15 %
Aroma (end of boil)	Sorachi Ace	10 g	0 min	10 %
Aroma (end of boil)	Sabro	10 g	0 min	15 %
Dry Hop	Sorachi Ace	30 g	3 day(s)	10 %
Dry Hop	Sabro	35 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis
Sourpitch	Ale	Dry	2 g	wildbrew

Notes

- Zakwaszanie w kotle 2 dni w 36 stopni.
Gotowanie i chmielenie, fermentacja us-05
Jun 18, 2019, 11:36 AM