

Ostatni akord

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (27%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (27%) | 80 % | 4 |
| Grain | Pale Malt (2 Row) US | 2 kg (27%) | 79 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (13.5%) | 81 % | 6 |
| Grain | Caraamber | 0.2 kg (2.7%) | 75 % | 59 |
| Grain | Carared | 0.2 kg (2.7%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|-----------|------------|
| Boil | Mosaic | 20 g | 60 min | 10 % |
| Boil | Mosaic | 30 g | 0 min | 10 % |
| Dry Hop | Mosaic | 50 g | 10 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 400 ml | Fermentis |

Notes

- Warka 31. Warzone 27.04. Wyszło ok. 28l 13 BLG. Butelkowane 18.05. zjedzone do 1 BLG. Bardzo dobre!
May 1, 2018, 11:02 PM