

Pastry Brut

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (60.6%) | 85 % | 6 |
| Grain | Platki owsiane | 1 kg (30.3%) | 85 % | 3 |
| Sugar | cukier biały | 0.3 kg (9.1%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Galaxy | 10 g | 10 min | 13.6 % |
| Whirlpool | Galaxy | 40 g | 30 min | 13.6 % |
| Dry Hop | Galaxy | 50 g | 3 day(s) | 13.6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Fining | whirlflock T | 10 g | Boil | 10 min |

| | | | | |
|--------|--------------------------------------|--------|-----------|----------|
| Other | laktoza | 1000 g | Secondary | 7 day(s) |
| Spice | wanilia | 6 g | Secondary | 7 day(s) |
| Flavor | pulpa z mango, bananów i ananasów | 2000 g | Secondary | 7 day(s) |
| Other | glukoamylaza | 4 g | Mash | --- |

Notes

- Glukoamylaza dodana podczas zacierania do 63 stopni (1 gram) oraz podczas piątego dnia fermentacji w okolicach 17 stopni (3 gramy).
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