

# Radzu Basic

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- Gravity **16.2 BLG**
- ABV ---
- IBU **38**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **60 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount      | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (100%) | 80 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Magnum | 20 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Magnum | 20 g   | 5 min  | 13.5 %     |

## Yeasts

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

## Notes

- Plan na podstawowe piwo do testów chmielenia na zimno  
3L bez dodatków  
3,5L Chmiel Citra 20g  
3,5L Chmiel Simcoe 20g  
3,5L Chmiel Mosaic 20g  
3,5L Herbata - wymyślić jaka  
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