

Sesja Poprawkowa (v.Liczi)

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **25**
- SRM **3.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.6 liter(s)**

Steps

- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **4.9 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **50 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 0.5 kg (30.3%) | 79 % | 6 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (30.3%) | 82 % | 5 |
| Grain | Briess - Carapils Malt | 0.25 kg (15.2%) | 74 % | 9 |
| Grain | Płatki owsiane | 0.4 kg (24.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Waimea | 5 g | 30 min | 17 % |
| Aroma (end of boil) | Waimea | 10 g | 5 min | 17 % |
| Dry Hop | Waimea | 20 g | 5 day(s) | 17 % |
| Dry Hop | Cascade | 25 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Notes

- zmienić chmielenie na chmielu dostępne
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