

## Two Hearted Ale - Bell's Brewery (clone)

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.78 kg (78.8%)	80 %	5
Grain	Strzegom Wiedeński	0.53 kg (14.9%)	79 %	10
Grain	Strzegom Karmel 50	0.13 kg (3.8%)	75 %	50
Grain	Weyermann - Carapils	0.09 kg (2.5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	16.21 g	45 min	9.4 %
Boil	Centennial	16.21 g	30 min	9.4 %
Aroma (end of boil)	Centennial	8.11 g	0 min	9.4 %
Dry Hop	Centennial	49.21 g	3 day(s)	9.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6.37 g	Fermentis

### Notes

- Fermentację należy prowadzić w 20°C.  
*Jun 24, 2019, 9:38 PM*