

WŁASNY ŚRUT_ALE II

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Viking Pilsner malt	2 kg (36.4%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12 %
Boil	Magnum	0 g	30 min	12 %
Boil	Cascade	10 g	20 min	7.6 %
Boil	Centennial	10 g	10 min	8.5 %
Boil	Cascade	10 g	10 min	7.6 %
Boil	Centennial	20 g	5 min	8.5 %
Boil	Cascade	20 g	5 min	7.6 %
Boil	Centennial	15 g	0 min	8.5 %
Boil	Cascade	15 g	0 min	7.6 %
Whirlpool	Centennial	10 g	-3 min	8.5 %
Dry Hop	Cascade	40 g	4 day(s)	7.6 %
Dry Hop	Centennial	30 g	4 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
jakieś FMy	Ale	Slant	100 ml	nie wiem