

hook head Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Hook Head Irish Pale Malt	4 kg (60.7%)	80 %	6
Grain	Minch Irish Grown Wheat Malt	1.59 kg (24.1%)	80 %	4
Grain	Płatki owsiane	0.6 kg (9.1%)	85 %	3
Grain	Płatki żytnie	0.4 kg (6.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Glacier	30 g	60 min	7.2 %
Aroma (end of boil)	Glacier	30 g	30 min	7.2 %
Boil	Millennium	50 g	5 min	17.1 %
Dry Hop	Glacier	47 g	7 day(s)	7.2 %

Yeasts

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

Notes

- fermentacja buzliwa w temperaturze 18 st

fermentacja cicha w 10 st
Aug 23, 2017, 10:12 AM