Pastry Brut

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg *(60.6%)*	85 %	6
Grain	Płatki owsiane	1 kg *(30.3%)*	85 %	3
Sugar	cukier biały	0.3 kg *(9.1%)*	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	10 min	13.6 %
Whirlpool	Galaxy	40 g	30 min	13.6 %
Dry Hop	Galaxy	50 g	3 day(s)	13.6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock T	10 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Other	laktoza	1000 g	Secondary	7 day(s)
Spice	wanilia	6 g	Secondary	7 day(s)
Flavor	pulpa z mango, bananów i ananasów	2000 g	Secondary	7 day(s)
Other	glukoamylaza	4 g	Mash	---

Notes

- Glukoamylaza dodana podczas zacierania do 63 stopni (1 gram) oraz podczas piątego dnia fermentacji w okolicach 17 stopni (3 gramy).
  May 18, 2020, 7:34 PM