

53. New England Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.6%)	80 %	5
Grain	Pilzneński	1 kg (18.9%)	81 %	4
Grain	Płatki owsiane	0.8 kg (15.1%)	85 %	3
Grain	Strzegom Pszeniczny	0.5 kg (9.4%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Vic Secret	25 g	2 min	16.3 %
Boil	Vic Secret	25 g	1 min	16.3 %
Boil	Mosaic	25 g	1 min	10 %
Whirlpool	Mosaic	25 g	1 min	10 %
Whirlpool	Simcoe	13 g	1 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Blend Fm10/Fm11	Ale	Slant	80 ml	fm

Notes

- Whirlpool - 83-72°C - 20 minut - Mosaic 25g i Simcoe 13g.

ostatecznie 14blg

80-90ml rzadkiej gęstwy dodane do temperatury 16°C wieczorem, temperatura zejdzie niżej.

Około 200ml bardzo, bardzo luźnej gęstwy brett Trois Vis dodane do warki 54.

03.02 - dodane co najmniej 80ml (raczej więcej) gęstwy gdyż brak oznak fermentacji. 16°C.

15.02 - Od 14.02 schłodzone do 16, Piwo na blendzie złane na cichą, wyjątkowo mętne,

15.02 - Chmilenie na zimno 45g Mosaica i 25g Vic Secret.

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