2/2024 Golden na 17 maja i okolice Marzec/Kwiecien

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.13 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **39.6 liter(s)**

Steps

- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **81.5C**
- Add grains
- Keep mash **60 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **37.8 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	7 kg *(72.9%)*	81 %	6
Grain	Cara-Pils/Dextrine	1 kg *(10.4%)*	72 %	4
Grain	Biscuit Malt	0.5 kg *(5.2%)*	79 %	45
Grain	Oats, Flaked	1.1 kg *(11.5%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12 g	60 min	13.2 %
Boil	Citra	12 g	60 min	13.3 %
Boil	Mosaic	12 g	60 min	12 %
Boil	Simcoe	18 g	1 min	13.2 %
Boil	Citra	18 g	1 min	13.3 %
Boil	Mosaic	18 g	1 min	12 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %
Dry Hop	Citra	20 g	5 day(s)	13.3 %
Dry Hop	Mosaic	20 g	5 day(s)	12 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15 Empire Ale	Ale	Dry	10 g	Mangrove Jack's
Fermoale New-E	Ale	Dry	23 g	Fermoale

Notes

- Stozek 33 litrow Fermoale i tam chmiel na zimno
  Junior 18 litrow Empire Ale

  kegi:
  ~19
  ~19
  ~12
  Fermentacja pod malym cisnieniem
  uwarzone 12.04 w piatek
  w niedziele 14.04 fermentacja w duzym fermentorze juz ladnie leci w malym powolutku
  Jul 4, 2023, 11:19 PM