Party beer

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17.7 liter(s)**
- Trub loss **7 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.4 kg *(36%)*	81 %	4
Grain	Viking Pale Ale malt	0.907 kg *(23.3%)*	80 %	5
Grain	Pszeniczny	0.907 kg *(23.3%)*	85 %	4
Grain	Melanoiden Malt	0.68 kg *(17.5%)*	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Glacier	14 g	60 min	5.5 %
Boil	Saaz (Czech Republic)	16 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	43 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
dowolne	Ale	Dry	1 g	z dupy

Notes

- Słody: pale ale można zastąpić wiedeńskim. Melanoidynowy lub honey malt.
  Chmielenie jest przykładowe, można użyć EKG (piwo będzie przypominać bardziej bittera lub pale ale) a także jakieś lokalne krajowe, kontynentalne, a nawet z Nowej Zelandii czy skądkolwiek.

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

Drożdże: choose wisely xD
Temperatura: jak na opakowaniu drożdży
Nagazowanie: medium/2.5 (ok. 108g cukru?)
Jan 10, 2024, 6:22 PM