

PA-za-2zł

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **10.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **43 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **30 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **43 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	BESTMALZ - Best Melanoidin	2.5 kg (33.3%)	75 %	71

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	100 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	100 g	1 min	4.5 %
Dry Hop	Saaz (Czech Republic)	100 g	7 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis

Notes

- pierwsza proba chlebowego PA, na najtańszych substratach i na klasycznym chmielu zateckim, ok. 1,60 zł za butelkę 10-tki

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