

## #60 Fiubździu

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **11.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19.7 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jęczmienny	3.4 kg (77.3%)	70.5 %	30
Grain	Pszeniczny podpiekany	1 kg (22.7%)	70.5 %	29

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfrüh DE 2019 granulát	20 g	60 min	4.7 %
Boil	Idaho Gem US 2019 granulát	13 g	30 min	13 %
Aroma (end of boil)	Idaho Gem US 2019 granulát	13 g	10 min	13 %
Dry Hop	Idaho Gem US 2019 granulát	74 g	5 day(s)	13 %
Dry Hop	Hallertauer Mittelfrüh DE 2019 granulát	30 g	5 day(s)	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile