

# Piwko Ziemka

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **7.8**
- 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 **60 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (37%)	80 %	35
Grain	Weyermann - Pale Ale Malt	2.5 kg (54.3%)	85 %	7
Grain	Weyermann - Carapils	0.4 kg (8.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	30 g	30 min	10.5 %
Boil	Falconer's Flight	60 g	5 min	10.5 %
Dry Hop	Falconer's Flight	150 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis