

# Planetnik

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount      | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 7 kg (100%) | 80 %  | 6   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Mash                | Wakatu | 75 g   | 60 min | 9.5 %      |
| Boil                | Citra  | 25 g   | 60 min | 12 %       |
| Aroma (end of boil) | Wakatu | 25 g   | 10 min | 9.5 %      |

## Yeasts

| Name                                     | Type | Form  | Amount | Laboratory      |
|--|------|-------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Slant | 500 ml | Mangrove Jack's |
| Gęstwa po Black IPA                      |      |       |        |                 |

## Notes

- Rzuć mąkę na wiatr tudzież do ognia by obłaskawić tego, co w chmurach zwykł walkę toczyć z bestiami w powietrzu byś ty mógł w słońcu zażyć kąpieli...  
*Jan 23, 2018, 11:35 PM*