

# 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*