

# proste ale 25l 2022

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Słód pilznieński<br>Malteurop | 4.2 kg (87.5%) | 80 %  | 5   |
| Sugar | cukier                        | 0.3 kg (6.3%)  | 100 % | 0   |
| Grain | płatki jęczmienne             | 0.3 kg (6.3%)  | 65 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort          | lunga   | 25 g   | 60 min   | 9.4 %      |
| Boil                | citra   | 25 g   | 7 min    | 13.2 %     |
| Boil                | Cascade | 25 g   | 7 min    | 5.5 %      |
| Aroma (end of boil) | citra   | 25 g   | 0 min    | 13.2 %     |
| Aroma (end of boil) | Cascade | 25 g   | 0 min    | 5.5 %      |
| Dry Hop             | Cascade | 30 g   | 3 day(s) | 5.5 %      |
| Dry Hop             | citra   | 30 g   | 3 day(s) | 13.2 %     |

## Yeasts

| Name                              | Type | Form  | Amount | Laboratory |
|-----------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew<br>Voss Kveik | Ale  | Slant | 200 ml | Lallemand  |

## Extras

| Type   | Name        | Amount | Use for | Time   |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc T | 1 g    | Boil    | 10 min |