

Prosty Strzał

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- 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 **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Melanoiden Malt	1 kg (16.7%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	13 g	60 min	9.5 %
Boil	Oktawia	7 g	60 min	7.1 %
Boil	Citra	20 g	10 min	12 %
Whirlpool	Oktawia	20 g	10 min	7.1 %
Whirlpool	Citra	20 g	10 min	12 %
Dry Hop	Oktawia	20 g	3 day(s)	7.1 %
Dry Hop	Citra	20 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min

Notes

- Prosty strzał

Fermentacja 21 dni
Chmienie na zimno 3 dni przed rozlewem
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