

# Pshemeg, Alegzanter, Maćeg

- Gravity **11.4 BLG**
- ABV ---
- IBU **53**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **28.3 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, Red	1 kg (15.4%)	81 %	5
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Strzegom Karmel 30	0.5 kg (7.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	30 min	12.5 %
Boil	Citra	25 g	10 min	12 %
Boil	Simcoe	25 g	10 min	11.4 %
Boil	Citra	25 g	0 min	12 %
Boil	simcoe	25 g	0 min	11.4 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Simcoe	50 g	5 day(s)	11.4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	cytryny	200 g	Boil	15 min
Other	pomarańcze	200 g	Boil	15 min
Spice	Tajska bazylia	10 g	Secondary	5 day(s)