

# rechy

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **18 %/h**
- Boil size **40.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **40.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3.92 kg (54.8%) | 79 %  | 15  |
| Grain | Weyermann - Vienna Malt    | 2.63 kg (36.8%) | 81 %  | 7   |
| Grain | Weyermann - Pale Ale Malt  | 0.6 kg (8.4%)   | 85 %  | 6   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Magnum     | 25 g   | 60 min | 14 %       |
| Boil    | Centennial | 30 g   | 20 min | 11.3 %     |
| Boil    | Centennial | 30 g   | 5 min  | 11.3 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 23 g   | ---        |