

rechy

- 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 | --- |