

# The Dealer Brokreacja 2023

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.1 kg (83.7%)	85 %	7
Grain	Platki owsiane	0.4 kg (8.2%)	85 %	3
Grain	Monachijski	0.4 kg (8.2%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.8 %
Whirlpool	Cascade	30 g	0 min	5.5 %
Whirlpool	Citra	15 g	0 min	14.2 %
Dry Hop	exuanot	35 g	7 day(s)	14 %
Dry Hop	Cascade	25 g	7 day(s)	5.5 %
Dry Hop	Columbus/Tomahawk/Zeus	10 g	7 day(s)	15.5 %

## Yeasts

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