

## Ważka v2.0

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **15**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **2 %**
- Size with trub loss **34.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **36.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **21.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **36.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (24.5%)	80 %	4
Grain	Strzegom Pale Ale	1.5 kg (24.5%)	79 %	6
Grain	Strzegom Karmel 30	0.36 kg (5.9%)	75 %	30
Grain	Honey Malt	0.26 kg (4.2%)	80 %	49
Grain	Pilzneński	2 kg (32.7%)	81 %	4
Grain	Wheat, Flaked	0.25 kg (4.1%)	77 %	4
Grain	Oats, Flaked	0.25 kg (4.1%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Celeia	10 g	60 min	5.3 %
Boil	Progress	10 g	60 min	6.9 %
Boil	Mosaic	2.5 g	15 min	11.8 %
Boil	Simcoe	2.5 g	15 min	13.3 %
Boil	Cascade	2.5 g	15 min	7.1 %
Boil	Centenial	2.5 g	15 min	9.7 %

Boil	Mosaic	2.5 g	5 min	11.8 %
Boil	Simcoe	2.5 g	5 min	13.3 %
Boil	Cascade	2.5 g	5 min	7.1 %
Boil	Centenial	2.5 g	5 min	9.7 %
Dry Hop	Mosaic	6 g	7 day(s)	11.8 %
Dry Hop	Simcoe	7.6 g	7 day(s)	13.3 %
Dry Hop	Cascade	2.4 g	7 day(s)	7.1 %
Dry Hop	Centenial	1.68 g	7 day(s)	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	375 ml	---