

Wesoły kierowca 2

- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **33**
- SRM **9.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **72 C**, Time **90 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (17.9%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (17.9%)	81 %	6
Grain	Cara-Pils/Dextrine	0.6 kg (21.4%)	72 %	4
Grain	Karmelowy Czerwony	0.2 kg (7.1%)	75 %	600
Grain	Strzegom Pilzneński	0.5 kg (17.9%)	80 %	4
Grain	Żytni	0.5 kg (17.9%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	5 g	60 min	17 %
Boil	Marynka	10 g	60 min	10 %
Boil	Puławski	20 g	10 min	6 %
Boil	Puławski	10 g	60 min	6 %
Dry Hop	Callista	50 g	7 day(s)	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB 34/70	Ale	Slant	100 ml	Fermentis