

Wiosenne

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **20**
- SRM **13.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **67 C**, Time **55 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (37%)	80 %	5
Grain	Karmelowy 100 viking malt	0.5 kg (18.5%)	--- %	100
Grain	Strzegom Karmel 150	0.5 kg (18.5%)	75 %	150
Grain	Strzegom Pszeniczny	0.5 kg (18.5%)	81 %	6
Grain	Płatki ryżowe	0.1 kg (3.7%)	--- %	---
Grain	Płatki owsiane	0.1 kg (3.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	10 g	45 min	7.5 %
Aroma (end of boil)	Huell Melon	15 g	15 min	7.5 %
Dry Hop	Huell Melon	5 g	2 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 04	Ale	Dry	11 g	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczowa	10 g	Secondary	3 day(s)
Flavor	Skórka cytrynowa	5 g	Secondary	3 day(s)