

# Ziomal

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1 kg (28.6%)	80.5 %	6
Grain	Pilzński	1 kg (28.6%)	81 %	4
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3
Grain	Pszeniczny	1 kg (28.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	12 g	60 min	12.5 %
Boil	Citra	10 g	7 min	12 %
Boil	Lemon drop	10 g	7 min	4.6 %
Boil	Motueka	5 g	7 min	7 %

## Yeasts

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

## Notes

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