

## Party beer

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **17.7 liter(s)**
- Trub loss **7 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount           | Yield | EBC |
|-------|----------------------|------------------|-------|-----|
| Grain | Pilzneński           | 1.4 kg (36%)     | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 0.907 kg (23.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.907 kg (23.3%) | 85 %  | 4   |
| Grain | Melanoiden Malt      | 0.68 kg (17.5%)  | 80 %  | 39  |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Glacier               | 14 g   | 60 min | 5.5 %      |
| Boil                | Saaz (Czech Republic) | 16 g   | 30 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 43 g   | 5 min  | 4.5 %      |

### Yeasts

| Name    | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| dowolne | Ale  | Dry  | 1 g    | z dupy     |

### Notes

- Słody: pale ale można zastąpić wiedeńskim. Melanoidynowy lub honey malt. Chmielenie jest przykładowe, można użyć EKG (piwo będzie przypominać bardziej bittera lub pale ale) a także jakieś lokalne krajowe, kontynentalne, a nawet z Nowej Zelandii czy skądkolwiek.

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

Drożdże: choose wisely xD  
Temperatura: jak na opakowaniu drożdży  
Nagazowanie: medium/2.5 (ok. 108g cukru?)  
*Jan 10, 2024, 6:22 PM*