

PIWO Z JAJNIKAMI

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **46**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.3 kg (86.9%) | 80 % | 5 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (8.2%) | 72 % | 4 |
| Grain | Pszeniczny | 0.3 kg (4.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 8 g | 60 min | 16.8 % |
| Boil | Citra | 10 g | 30 min | 13.5 % |
| Boil | Cascade | 10 g | 20 min | 7.1 % |
| Boil | Centennial | 10 g | 15 min | 9.4 % |
| Boil | Cascade | 10 g | 10 min | 7.1 % |
| Boil | Citra | 10 g | 10 min | 13.5 % |
| Boil | Centennial | 20 g | 5 min | 9.4 % |
| Boil | Cascade | 10 g | 5 min | 7.1 % |
| Boil | Citra | 15 g | 5 min | 13.5 % |
| Whirlpool | Centennial | 30 g | 0 min | 9.4 % |
| Whirlpool | Citra | 15 g | 0 min | 13.5 % |
| Whirlpool | Cascade | 25 g | 0 min | 7.1 % |

| | | | | |
|---------|------------|------|----------|--------|
| Dry Hop | Citra | 40 g | 5 day(s) | 13.5 % |
| Dry Hop | Centennial | 40 g | 5 day(s) | 9.4 % |
| Dry Hop | Cascade | 20 g | 5 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Fining | mech | 5 g | Boil | 15 min |

Notes

- hop stand 30 min
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