Sąsiad

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **4**
- 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 **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **64 C**, Time **15 min**
- Temp **69 C**, Time **30 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **15 min** at **64C**
- Keep mash **30 min** at **69C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.1 kg *(67.4%)*	82 %	4
Grain	Viking Vienna Malt	0.65 kg *(14.1%)*	79 %	7
Grain	Monachijski	0.7 kg *(15.2%)*	80 %	16
Grain	Carmel Pale	0.15 kg *(3.3%)*	77 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	6.7 %
Boil	Saaz	60 g	30 min	3.24 %
Aroma (end of boil)	Sazz Late	50 g	10 min	4.65 %
Whirlpool	Saaz	40 g	1 min	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle K-97	Ale	Dry	11.5 g	Fermentis

Notes

- Gips piwowarski 4g do uwydatnienia chmielu

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

Ewentualnie kwas mlekowy do ustabilizowania brzeczki na poziomie ok. 5,6
Kwas mlekowy do wody do wysładzania 5,6 pH
Chlorek wapnia do podbicia słodowości 5 ml
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