Wiosenne ale

- Gravity **12.2 BLG**
- ABV **---**
- IBU **52**
- SRM **10.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg *(19.8%)*	79 %	16
Grain	Strzegom Karmel 30	0.4 kg *(7.9%)*	75 %	30
Grain	Jęczmień palony	0.05 kg *(1%)*	55 %	985
Grain	Strzegom Pilzneński	3.5 kg *(69.3%)*	80 %	4
Grain	Zakwaszający	0.1 kg *(2%)*	70 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %
Boil	Galaxy	20 g	20 min	15 %
Boil	Chinook	10 g	20 min	13 %
Boil	Mandarina Bavaria	10 g	20 min	10 %
Aroma (end of boil)	Galaxy	20 g	5 min	15 %
Aroma (end of boil)	Mandarina Bavaria	10 g	5 min	10 %
Whirlpool	Galaxy	20 g	2 min	15 %
Whirlpool	Mandarina Bavaria	30 g	2 min	10 %

Yeasts

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

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	20 min