

# Siepacz

- Gravity **16.1 BLG**
- ABV ---
- IBU **59**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **80 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.08 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **-13.9 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg	80 %	4
Grain	Pilznieński	0.7 kg	81 %	4
Grain	Caramalt	0.65 kg	76 %	18
Grain	Pszeniczny	0.43 kg	85 %	4
Grain	Wiedeński	0.3 kg	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	50 g	60 min	10 %
Boil	Zythos	30 g	20 min	10 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Cascade	30 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzi	7 g	Boil	15 min
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## Notes

- Wysładzanie: 10 l w temp 80°C (zamieszać), potem 5l w temp 80°C (zamieszać) FERMENTACJA: burzliwa- 7 dni temp. 19-20 st.C, cicha-4 dni temp. 19-20 st, 3dni temp. 14-15 st.)  
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