

# Plazowe

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **6**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	5 g	60 min	11 %
Boil	Citra	50 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
A15 Independence	Ale	Slant	250 ml	Imperial

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango Pulpa	1500 g	Primary	7 day(s)
Flavor	Sok z ananasa	2000 g	Primary	7 day(s)