

## Takie tam Ale

- Gravity **16.1 BLG**
- ABV ---
- IBU **42**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (90%) | 81 %  | 4   |
| Grain | Pszeniczny | 0.5 kg (10%) | 85 %  | 4   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 60 min | 9.5 %      |
| Boil    | Citra   | 10 g   | 60 min | 12 %       |
| Boil    | Simcoe  | 10 g   | 60 min | 13.2 %     |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 150 ml | ---        |