The Dealer Brokreacja

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.75 kg *(77.5%)*	85 %	7
Grain	Płatki owsiane	0.55 kg *(15.5%)*	85 %	3
Grain	Caramunich® typ I	0.25 kg *(7%)*	70 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.8 %
Whirlpool	Cascade	25 g	0 min	5.5 %
Whirlpool	Citra	25 g	0 min	14.2 %
Dry Hop	Equinox	35 g	7 day(s)	16.1 %
Dry Hop	Cascade	25 g	7 day(s)	5.5 %
Dry Hop	Citra	10 g	7 day(s)	14.2 %

Yeasts

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

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