

Limp Beerkit

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **55**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (74.7%)	81 %	6
Grain	Briess - Pale Ale Malt	0.478 kg (7.1%)	80 %	7
Grain	Weyermann - Melanoiden Malt	0.1 kg (1.5%)	81 %	53
Grain	Cara Gold Castlemalting	0.211 kg (3.2%)	78 %	120
Grain	Pszeniczny	0.5 kg (7.5%)	85 %	4
Grain	Płatki owsiane	0.2 kg (3%)	85 %	3
Sugar	cukier kandy	0.2 kg (3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Mosaic	20 g	30 min	13.58 %
Aroma (end of boil)	Mosaic	30 g	25 min	13.58 %
Dry Hop	Mosaic	50 g	5 day(s)	13.58 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	150 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min

Notes

- Woda Bronchales + Cortes 50/50. Modyfikowana PH + Gips + Epsom
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