Pif Paf wrzesień 2016

- Gravity **12.4 BLG**
- ABV **---**
- IBU **44**
- SRM **13.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg *(65.8%)*	79 %	6
Grain	Strzegom Monachijski typ II	0.6 kg *(13.2%)*	79 %	22
Grain	Strzegom Pszeniczny	0.5 kg *(11%)*	81 %	6
Grain	Strzegom Karmel 150	0.46 kg *(10.1%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.4 %
Boil	Styrian Golding	30 g	30 min	3.7 %
Boil	Citra	10 g	5 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

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