The Dealer Brokreacja 2 - troche zmenione (wiecej słodu)

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **4.6**
- 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 **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

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

Mash step by step

- Heat up **14 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg *(82.4%)*	85 %	7
Grain	Płatki owsiane	0.4 kg *(9.4%)*	85 %	3
Grain	Monachijski	0.35 kg *(8.2%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.8 %
Whirlpool	Cascade	16 g	0 min	5.5 %
Whirlpool	Citra	25 g	0 min	14.2 %
Dry Hop	Chinook	35 g	7 day(s)	13 %
Dry Hop	Cascade	25 g	7 day(s)	5.5 %
Dry Hop	Citra	10 g	7 day(s)	14.2 %
Whirlpool	Chinook	12 g	0 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

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