

Majówka

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

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

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4
Grain	Strzegom Pale Ale	2.5 kg (45.5%)	79 %	6
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Aroma (end of boil)	Citra	30 g	1 min	12 %
Aroma (end of boil)	Galaxy	30 g	1 min	15 %
Dry Hop	Sabro	50 g	4 day(s)	15 %
Dry Hop	Galaxy	20 g	4 day(s)	15 %
Dry Hop	Citra	20 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
A15	Ale	Liquid	200 ml	Imperial