

## #183 Najlepszy zębomyj osiedla vol. 4

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.22 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.85 kg (88.5%)	80 %	5
Grain	Caramunich Typ II Weyermann	0.15 kg (3.4%)	73 %	120
Grain	Viking Malt karmelowy	0.15 kg (3.4%)	75 %	30
Grain	Płatki orkiszowe	0.2 kg (4.6%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL 2022	15 g	60 min	9.5 %
Boil	Cascade US 2021	20 g	30 min	7.9 %
Aroma (end of boil)	Cascade US 2021	30 g	1 min	7.9 %
Dry Hop	Cascade US 2021	70 g	7 day(s)	7.9 %
Dry Hop	Simcoe US 2021	50 g	7 day(s)	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	40 ml	Fermentum Mobile

### Extras

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

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min