

## #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 |