

apa srapa z przenicznym

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **28**
- SRM **3.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **75.6 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **75.6C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód Pale ale	3.2 kg (76.2%)	--- %	---
Grain	słód przeniczny	0.5 kg (11.9%)	--- %	---
Grain	Płatki orkiszowe	0.2 kg (4.8%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (3.6%)	73 %	120
Grain	Caramel/Crystal Malt - 10L	0.15 kg (3.6%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Cascade	20 g	30 min	6 %
Boil	Cascade	20 g	1 min	6 %
Dry Hop	Cascade	80 g	5 day(s)	6 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Citra	100 g	5 day(s)	12 %

Extras

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