

# czaplapa

- Gravity **12.6 BLG**
- ABV ---
- IBU **116**
- SRM **6.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **27 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **67 C**, Time **65 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **65 min** at **67C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Briess - Carapils Malt	0.3 kg (5.5%)	74 %	4
Grain	Weyermann - Melanoiden Malt	0.05 kg (0.9%)	81 %	70
Grain	crystal	0.15 kg (2.7%)	72 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	50 min	15.5 %
Boil	Magnum	3 g	60 min	10.6 %
Boil	Magnat	3 g	60 min	14.2 %
Boil	Vic Secret (AUS)	20 g	60 min	16.1 %
Boil	Vic Secret (AUS)	40 g	20 min	16.1 %
Aroma (end of boil)	Vic Secret (AUS)	40 g	0 min	16.1 %
Dry Hop	Vic Secret (AUS)	80 g	---	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min
Other	cukier	200 g	Boil	15 min