

Dla żony bez goryczki i aromatu

- Gravity **10 BLG**
- ABV **4 %**
- IBU **16**
- SRM **5.9**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **75C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.25 kg (62.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (25%)	79 %	16
Grain	Abbey Malt Weyermann	0.15 kg (7.5%)	75 %	45
Grain	Carabelge	0.1 kg (5%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	7 g	Boil	10 min
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