

# Dziewanna

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **53**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **120 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (66.7%)	80 %	4
Grain	Strzegom Karmel 30	0.5 kg (11.1%)	75 %	30
Grain	Płatki orkiszowe	0.5 kg (11.1%)	80 %	4
Grain	Płatki żytnie	0.5 kg (11.1%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	30 min	16.1 %
Aroma (end of boil)	Waimea	30 g	5 min	15.1 %
Dry Hop	Equinox	30 g	3 day(s)	16.1 %
Dry Hop	Waimea	30 g	3 day(s)	15.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---