

# EJPICZAI

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **5.5**
- Style **American Pale Ale**

## 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 **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.3 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carabelge	0.45 kg (7.2%)	80 %	30
Grain	Strzegom Pilzneński	1 kg (16%)	80 %	4
Grain	Viking Pale Ale malt	4.8 kg (76.8%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11.7 %
Boil	Chinook	5 g	15 min	11.7 %
Boil	Centennial	5 g	15 min	9.5 %
Boil	Cascade	5 g	15 min	7.1 %
Dry Hop	Chinook	20 g	2 day(s)	11.7 %
Dry Hop	Centennial	15 g	2 day(s)	9.5 %
Aroma (end of boil)	Cascade	5 g	2 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	20 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	HERBATA green robious	50 g	Secondary	2 day(s)