

## From działka with love

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **5.6**
- 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 **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (81.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (12.5%)   | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (6.3%)  | 85 %  | 3   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 10 g   | 50 min   | 11.3 %     |
| Boil    | Chinook | 50 g   | 15 min   | 11.3 %     |
| Dry Hop | Chinook | 140 g  | 3 day(s) | 11.3 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.4 g | Fermentis  |