

Jaskółka z Piwutka 25l

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **25 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6 kg (94.1%) | 80 % | 7 |
| Grain | Melanoiden Malt | 0.38 kg (5.9%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|---------|--------|------------|
| Boil | Zatecki czerwiniak | 31.25 g | 60 min | 5 % |
| Boil | Zatecki czerwiniak | 31.25 g | 30 min | 5 % |
| Boil | Citra | 25 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 15 g | Fermentis |