

kiwi

- Gravity **14.2 BLG**
- ABV ---
- IBU **33**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (50%) | 79 % | 6 |
| Grain | Strzegom Pilzniejszy | 2 kg (33.3%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1 kg (16.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil | Equinox | 50 g | 15 min | 13.1 % |
| Aroma (end of boil) | WAI-ITI | 50 g | 1 min | 4.1 % |
| Dry Hop | Nelson Sauvignon | 50 g | 7 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-05 | Ale | Dry | 14 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | kiwi | 1000 g | Boil | 10 min |
| Flavor | zest z cytryny | 30 g | Boil | 1 min |