

Kłopoty w raju (BIAB)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **8.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8.5 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.5 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **80C**
- Sparge using **liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Pale Ale	2 kg (50%)	80 %	7
Grain	Viking Malt - Monachijski 2	2 kg (50%)	80 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	5 g	60 min	13 %
Boil	El Dorado	10 g	30 min	13 %
Boil	El Dorado	10 g	10 min	13 %
Boil	El Dorado	25 g	1 min	13 %
Dry Hop	El Dorado (burzliwa)	25 g	3 day(s)	13 %
Dry Hop	El Dorado (cicha)	25 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfolc	2.5 g	Boil	10 min
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