

Łań pij ej

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **76**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.25 kg (69.2%) | 79 % | 6 |
| Grain | Monachijski | 0.3 kg (9.2%) | 80 % | 16 |
| Grain | Honey Malt | 0.3 kg (9.2%) | 80 % | 49 |
| Grain | Płatki pszeniczne | 0.2 kg (6.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (6.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Warrior | 10 g | 60 min | 15.5 % |
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 12 % |
| Aroma (end of boil) | Mosaic | 20 g | 10 min | 10 % |
| Dry Hop | Amarillo | 30 g | 18 day(s) | 9.5 % |
| Dry Hop | Citra | 10 g | 18 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 10 day(s) | 10 % |
| Dry Hop | Citra | 20 g | 10 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|--------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |
|-------------|-----|-----|--------|--------|