

Niemiaszek

- Gravity **12.6 BLG**
- ABV ---
- IBU **50**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **51.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **33.8 liter(s)** of **76C** water or to achieve **51.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	9 kg (100%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	25 g	60 min	10 %
Boil	Chinook PL	25 g	45 min	10 %
Boil	Chinook PL	25 g	30 min	10 %
Boil	Mandarina Bavaria	25 g	15 min	8 %
Boil	Huell Melon	20 g	15 min	6 %
Boil	Huell Melon	20 g	5 min	7 %
Boil	Mandarina Bavaria	25 g	1 min	8 %
Boil	Huell Melon	20 g	1 min	7 %
Dry Hop	Huell Melon	40 g	5 day(s)	7.5 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis