

# PA-za-1z1

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **30 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **30 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **36.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.1%)	80 %	5
Grain	Oats, Flaked	1.75 kg (25.9%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	10 g	60 min	11.1 %
Aroma (end of boil)	Styrian Wolf	30 g	10 min	11.1 %
Aroma (end of boil)	Styrian Wolf	60 g	2 min	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Hybrid Ale Yeast Notty	Ale	Dry	10 g	Gozdawa

## Notes

- nowa odsłona owsikowa PA, na najtańszych substratach, z celem słodowosci w smaku dlatego wyższa T scukrzania, curiosity-driven, drożdże Gozdawabeda pracować przy ok. 22-23 C  
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