

# Piołun

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **126**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **8.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (74.5%)	80 %	5
Grain	Viking Vienna Malt	0.5 kg (21.3%)	79 %	7
Grain	Karmelowy Jasny 30EBC	0.1 kg (4.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	15.5 %
Boil	Cascade	15 g	15 min	6 %
Boil	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Cascade	7 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis