

# PIWO Z JAJNIKAMI

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **46**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (86.2%)	85 %	7
Grain	Cara-Pils/Dextrine	0.5 kg (8.6%)	72 %	4
Grain	Pszeniczny	0.3 kg (5.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	8 g	60 min	16.8 %
Boil	Citra	10 g	30 min	13.5 %
Boil	Cascade	10 g	20 min	7.1 %
Boil	Centennial	10 g	15 min	9.4 %
Boil	Cascade	10 g	10 min	7.1 %
Boil	Citra	10 g	10 min	13.5 %
Boil	Centennial	20 g	5 min	9.4 %
Boil	Cascade	10 g	5 min	7.1 %
Boil	Citra	15 g	5 min	13.5 %
Whirlpool	Centennial	30 g	0 min	9.4 %
Whirlpool	Citra	15 g	0 min	13.5 %

Whirlpool	Cascade	25 g	0 min	7.1 %
Dry Hop	Citra	40 g	5 day(s)	13.5 %
Dry Hop	Centennial	40 g	5 day(s)	9.4 %
Dry Hop	Cascade	20 g	5 day(s)	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min