

# Przechmielone

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **135**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (78.9%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (7.9%)	78 %	4
Grain	Pilznieński	0.5 kg (13.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	12.6 %
Boil	Amarillo	15 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Citra	15 g	15 min	12 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Dry Hop	Citra	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	15 ml	Fermentum Mobile