

# Rosół z zielenią CCCEC

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (77.9%)	80 %	5
Grain	Strzegom Monachijski typ I	0.65 kg (11.5%)	79 %	16
Grain	Płatki owsiane	0.6 kg (10.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CTZ	15 g	60 min	15.7 %
Boil	Centennial	30 g	1 min	10.4 %
Boil	Citra	30 g	1 min	11.5 %
Dry Hop	ekuanot	45 g	7 day(s)	14 %
Dry Hop	citra	15 g	7 day(s)	11.5 %
Dry Hop	chinok pl	25 g	7 day(s)	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	97.13 ml	fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloe T	1.25 g	Boil	5 min