

# SIENIEDA RAVA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **8.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Keep mash **10 min** at **77C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt (2 Row) US	3 kg (90.9%)	79 %	4
Grain	Caramel/Crystal Malt - 60L	0.3 kg (9.1%)	74 %	118

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Perle	10 g	30 min	7 %
Boil	Cascade	14 g	10 min	6 %
Whirlpool	Cascade	28 g	20 min	6 %
Dry Hop	Cascade	28 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis