

# Taka sobie niePka

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (81.4%)	80 %	5
Grain	Oats, Flaked	0.8 kg (18.6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	30 min	9.2 %
Boil	Marynka	30 g	5 min	7.4 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Cascade	30 g	3 day(s)	6.8 %