

## Take it easy

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- Gravity **11 BLG**
- ABV ---
- IBU **53**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **62 C**, Time **10 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	--- %	6
Grain	Strzegom pszeniczny	1 kg (16.7%)	--- %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	30 g	60 min	12 %
Boil	Mosaic	30 g	20 min	10 %
Boil	Azacca	30 g	5 min	14 %
Dry Hop	Azacca	30 g	7 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile