

# tatra najlepsze piwo

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **60**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (89.2%)	81 %	4
Grain	zakwaszający	0.1 kg (2.7%)	75 %	4
Grain	Weyermann - Carapils	0.3 kg (8.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.6 %
Aroma (end of boil)	Waimea	50 g	5 min	13.4 %
Aroma (end of boil)	Azacca	20 g	5 min	10.7 %
Dry Hop	Azacca	30 g	4 day(s)	10.7 %
Dry Hop	Waimea	50 g	4 day(s)	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	1000 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	3 g	Mash	---