

THE DEALER

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

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

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (79.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.25 kg (5%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.8 kg (15.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Whirlpool | Cascade | 30 g | 20 min | 6 % |
| Whirlpool | Citra | 30 g | 20 min | 12 % |
| Dry Hop | Equinox | 30 g | 2 day(s) | 13.1 % |
| Dry Hop | Cascade | 30 g | 2 day(s) | 6 % |
| Dry Hop | Citra | 20 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Slant | 100 ml | Fermentum Mobile |