

The Dealer Brokreacja 2 - troche zmenione (wiecej słodu)

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **4.6**
- 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 **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

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

Mash step by step

- Heat up **14 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (82.4%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.4 kg (9.4%) | 85 % | 3 |
| Grain | Monachijski | 0.35 kg (8.2%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.8 % |
| Whirlpool | Cascade | 16 g | 0 min | 5.5 % |
| Whirlpool | Citra | 25 g | 0 min | 14.2 % |
| Dry Hop | Chinook | 35 g | 7 day(s) | 13 % |
| Dry Hop | Cascade | 25 g | 7 day(s) | 5.5 % |
| Dry Hop | Citra | 10 g | 7 day(s) | 14.2 % |
| Whirlpool | Chinook | 12 g | 0 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |