

## XIV warka 2,5 na 100

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **20**
- SRM **3.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **6.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (65.2%)	80 %	4
Grain	Żytni	0.7 kg (30.4%)	85 %	8
Grain	Płatki owsiane	0.1 kg (4.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	50 min	6 %
Aroma (end of boil)	Citra	5 g	10 min	12 %
Whirlpool	Citra	5 g	2 min	12 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis