

## 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  |