

## Ale of the Day

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **23.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (4.4%)	78 %	4
Grain	Płatki pszeniczne	0.5 kg (7.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Amarillo	20 g	30 min	9.5 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- 10 -12 ml chlorku sodu do wody do zacierania.  
*Jun 7, 2023, 2:10 PM*