

# bergamota

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **4.8**
- 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 **12 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carared	0.2 kg (3.9%)	75 %	45
Grain	Viking Pale Ale malt	4.5 kg (88.2%)	80.5 %	5
Grain	Pszeniczny	0.4 kg (7.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sticklebract	10 g	50 min	12 %
Boil	Centennial	10 g	30 min	10.5 %
Boil	Centennial	10 g	20 min	10.5 %
Boil	Centennial	10 g	5 min	10.5 %
Dry Hop	Sticklebract	50 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	skórka bergamotki	20 g	Boil	10 min
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