

Codzienne v3

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **45**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (62.5%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.3 kg (6.3%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (20.8%) | 79 % | 25 |
| Grain | Pszeniczny | 0.5 kg (10.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 10.3 % |
| Boil | Cascade PL | 25 g | 10 min | 5.2 % |
| Boil | Cascade PL | 25 g | 5 min | 5.2 % |
| Whirlpool | Cascade PL | 50 g | 20 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|-------------|
| Wyeast - American Ale | Ale | Slant | 150 ml | Wyeast Labs |