

Córka Rolnika - v3 Polskie nuty

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 5 |
| Grain | Pszeniczny | 2.5 kg (41.7%) | 85 % | 4 |
| Adjunct | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 6.5 % |
| Boil | Marynka | 10 g | 40 min | 6.5 % |
| Boil | Lubelski | 15 g | 20 min | 4.2 % |
| Boil | Lublin (Lubelski) | 15 g | 0 min | 4.2 % |
| Dry Hop | Lublin (Lubelski) | 60 g | 7 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |