

# Czystki Etniczne

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- 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 **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **31.4 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.1 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 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	5 kg (79.6%)	80 %	5
Grain	Płatki owsiane	0.4 kg (6.4%)	60 %	3
Grain	Pszeniczny	0.48 kg (7.6%)	85 %	4
Grain	Carahell	0.4 kg (6.4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	14.5 %
Boil	Amarillo	35 g	0 min	8.4 %
Dry Hop	Amarillo	35 g	3 day(s)	8.4 %
Boil	Zula	30 g	30 min	9.7 %
Dry Hop	Citra	20 g	3 day(s)	13.2 %
Dry Hop	Zula	30 g	3 day(s)	9.7 %
Dry Hop	Mosaic	30 g	3 day(s)	2.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik SKARE	Ale	Slant	100 ml	2 łyżki stolowe