

# Dziewanna

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **53**
- SRM **4.5**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **120 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (66.7%)   | 80 %  | 4   |
| Grain | Strzegom Karmel 30  | 0.5 kg (11.1%) | 75 %  | 30  |
| Grain | Płatki orkiszowe    | 0.5 kg (11.1%) | 80 %  | 4   |
| Grain | Płatki żytnie       | 0.5 kg (11.1%) | 80 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Equinox | 30 g   | 30 min   | 16.1 %     |
| Aroma (end of boil) | Waimea  | 30 g   | 5 min    | 15.1 %     |
| Dry Hop             | Equinox | 30 g   | 3 day(s) | 16.1 %     |
| Dry Hop             | Waimea  | 30 g   | 3 day(s) | 15.1 %     |

## Yeasts

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