

ELLA Konia i Elfa-bitwa o dziewice

- Gravity **13.1 BLG**
- ABV ---
- IBU **42**
- SRM **20.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 6 kg (79.5%) | 80 % | 5 |
| Grain | Caraaroma | 0.5 kg (6.6%) | 78 % | 400 |
| Grain | Strzegom Pszeniczny | 1 kg (13.2%) | 81 % | 6 |
| Grain | Acid Malt | 0.05 kg (0.7%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Dry Hop | Ella (AUS) | 30 g | 7 day(s) | 14.6 % |
| Boil | Palisade | 40 g | 60 min | 7.5 % |
| Boil | Ella (AUS) | 20 g | 15 min | 14.6 % |
| Dry Hop | Palisade | 10 g | 7 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 10 g | csdfasd |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 5 g | Mash | 60 min |