

Ezzzzzz

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (50%) | 79 % | 6 |
| Grain | Pilzneński | 2.5 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Magnum | 5 g | 60 min | 13.5 % |
| Boil | Citra | 20 g | 5 min | 12 % |
| Boil | Citra | 50 g | 0 min | 12 % |
| Dry Hop | Galaxy | 50 g | 4 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|---------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 1500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 250 g | Boil | 15 min |