

# Jaskółka z Piwutka 25l

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **5.6**
- 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 **8 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **25 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (94.1%)	80 %	7
Grain	Melanoiden Malt	0.38 kg (5.9%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zatecki czerwiniak	31.25 g	60 min	5 %
Boil	Zatecki czerwiniak	31.25 g	30 min	5 %
Boil	Citra	25 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15 g	Fermentis