

Jedziemypozioło

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **4.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	MEP Pale Ale	2.5 kg (50%)	79 %	6
Grain	MEP Lager	2 kg (40%)	81 %	4
Grain	Abbey Malt Weyermann	0.25 kg (5%)	75 %	45
Grain	Pszeniczny	0.25 kg (5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	6 g	60 min	12.4 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	10 g	10 min	13.2 %

Yeasts

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