

# Łał pij ej

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **76**
- SRM **7.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.25 kg (69.2%)	79 %	6
Grain	Monachijski	0.3 kg (9.2%)	80 %	16
Grain	Honey Malt	0.3 kg (9.2%)	80 %	49
Grain	Płatki pszeniczne	0.2 kg (6.2%)	85 %	3
Grain	Płatki owsiane	0.2 kg (6.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Boil	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Dry Hop	Amarillo	30 g	18 day(s)	9.5 %
Dry Hop	Citra	10 g	18 day(s)	12 %
Dry Hop	Mosaic	20 g	10 day(s)	10 %
Dry Hop	Citra	20 g	10 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
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