

## Pietruszka ALE #2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **5.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **55 C**, Time **8 min**
- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **61.3C**
- Add grains
- Keep mash **8 min** at **55C**
- Keep mash **35 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (70.4%)	80 %	6
Grain	Słód pszeniczny Bestmalz	0.8 kg (14.8%)	82 %	5
Grain	BESTMALZ - Best Vienna	0.3 kg (5.6%)	80.5 %	9
Grain	Abbey Castle	0.5 kg (9.3%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	50 min	8.9 %
Boil	Saaz (Czech Republic)	10 g	45 min	4.12 %
Boil	East Kent Goldings	10 g	30 min	5.1 %
Aroma (end of boil)	Puławski	10 g	5 min	8.9 %
Aroma (end of boil)	pietruszka	40 g	5 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11 g	fermenstis

### Extras

Type	Name	Amount	Use for	Time
Spice	pietruszka	40 g	Boil	5 min