

Piwna Strefa #1

- Gravity **12.6 BLG**
- ABV ---
- IBU **43**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (54.5%)	85 %	7
Grain	Viking Wheat Malt	2 kg (36.4%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (3.6%)	78 %	4
Adjunct	Rice, Flaked	0.3 kg (5.5%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	30 min	10 %
Boil	Simcoe	25 g	30 min	13.2 %
Whirlpool	Mosaic	25 g	---	10 %
Whirlpool	Simcoe	25 g	---	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	10 g	---
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Extras

Type	Name	Amount	Use for	Time
Other	SOK Z CYTRYNY	30 g	Mash	60 min