# 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  ${\bf 1}$  min at  ${\bf 78C}$
- Sparge using 16 liter(s) of 76C water or to achieve 29 liter(s) of wort

#### **Fermentables**

Туре	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg <i>(54.5%)</i>	85 %	7
Grain	Viking Wheat Malt	2 kg <i>(36.4%)</i>	80 %	5
Grain	Weyermann - Carapils	0.2 kg <i>(3.6%)</i>	78 %	4
Adjunct	Rice, Flaked	0.3 kg <i>(5.5%)</i>	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 Ty	Гуре Г	Form	Amount	Laboratory
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US-05	Ale	Dry	10 g	
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# **Extras**

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