

# piwo

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- Gravity **11.4 BLG**
- ABV ---
- IBU **15**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2.5 kg (61%)   | 81 %  | 4   |
| Grain | Monachijski          | 0.5 kg (12.2%) | 80 %  | 16  |
| Grain | Weyermann - Carapils | 0.7 kg (17.1%) | 78 %  | 4   |
| Grain | płatki owsiane       | 0.4 kg (9.8%)  | --- % | --- |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | sybilla | 20 g   | 60 min   | 6 %        |
| Aroma (end of boil) | sybilla | 10 g   | 0 min    | 6 %        |
| Dry Hop             | Kohatu  | 50 g   | 3 day(s) | 7.8 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 125 ml | Fermentum Mobile |