

Piwo V

- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	20 min	11.1 %
Boil	Saaz (Czech Republic)	30 g	50 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	45 g	1 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis
Gęstwa Gozdawa W 35				

Extras

Type	Name	Amount	Use for	Time
Other	cukier	140 g	Bottling	---
Other	witamina C	4 g	Bottling	---