

# PiwoWarZone eliminacje

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (75.5%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (18.9%)	80 %	4
Grain	Płatki owsiane	0.3 kg (5.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Summit	10 g	80 min	15.8 %
Whirlpool	Summit	20 g	30 min	15.8 %
Whirlpool	Motueka	20 g	30 min	8 %
Dry Hop	Lemon drop	50 g	2 day(s)	4.6 %
Dry Hop	Summit	20 g	2 day(s)	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---