

Pszenica00

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **22.5**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Grain | Strzegom Pszeniczny | 5 kg (67.6%) | 82 % | 6 |
| Grain | Strzegom Czekoladowy 400 | 1 kg (13.5%) | 68 % | 400 |
| Grain | Płatki jęczmienne | 0.4 kg (5.4%) | 85 % | 3 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 1 kg (13.5%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 50 g | 60 min | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------------------|-------|------|--------|
| Flavor | skórka gorzkiej pomarańczy | 40 g | Mash | 60 min |
| Flavor | skórka słodkiej pomarańczy | 40 g | Mash | 60 min |
| Other | łuska ryżowa | 200 g | Mash | 60 min |