

# Rewalowe

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **36**
- SRM **4.1**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **28.2 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	Amarillo	20 g	90 min	9.5 %
Boil	Lublin (Lubelski)	20 g	45 min	4 %
Boil	Amarillo	10 g	10 min	9.5 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
Dry Hop	Lublin (Lubelski)	30 g	7 day(s)	4 %

## Notes

- Refermentacja: Przeliczając na 1 butelkę = od 4 do 5 gram (w zależności od planowanego terminu spożycia piwa (szybkie/5 gram - za kilka miesięcy/4 gramy)  
*Jul 7, 2018, 8:39 AM*