

rypa

- Gravity **18.2 BLG**
- ABV ---
- IBU **41**
- SRM **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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Rice, Flaked	2 kg (28.6%)	70 %	2
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	15 g	5 min	15 %
Boil	Topaz	20 g	20 min	15 %
Dry Hop	Topaz	15 g	3 day(s)	15 %
Boil	Citra	10 g	20 min	12 %
Boil	Citra	5 g	5 min	12 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Boil	Waimea	10 g	20 min	15 %
Boil	Waimea	5 g	5 min	15 %
Dry Hop	Waimea	10 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	5 min