

# Shaundi

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **55**
- SRM **4.8**
- 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 **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Platki żytnie	0.3 kg (6.3%)	50 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	30 min	9.7 %
Boil	Citra	10 g	15 min	14.2 %
Boil	Mosaic	15 g	15 min	11.8 %
Boil	Amarillo	10 g	15 min	9.2 %
Aroma (end of boil)	Citra	10 g	5 min	9.2 %
Aroma (end of boil)	Mosaic	15 g	5 min	11.8 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.2 %
Dry Hop	Citra	10 g	7 day(s)	14.2 %
Dry Hop	Amarillo	40 g	7 day(s)	9.2 %
Dry Hop	Mosaic	30 g	7 day(s)	11.8 %
Dry Hop	lunga	30 g	7 day(s)	12.9 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	---