

Splakane

- Gravity **11.2 BLG**
- ABV ---
- IBU **111**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **21 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **55 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	70 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	3.4 g	0 min	13.5 %
Boil	Citra	3.4 g	3 min	13.5 %
Boil	Citra	3.4 g	6 min	13.5 %
Boil	Citra	3.4 g	9 min	13.5 %
Boil	Citra	3.4 g	12 min	13.5 %
Boil	Citra	3.4 g	15 min	13.5 %
Boil	Citra	3.4 g	18 min	13.5 %
Boil	Citra	3.4 g	21 min	13.5 %
Boil	Citra	3.4 g	24 min	13.5 %
Boil	Citra	3.4 g	27 min	13.5 %
Boil	Citra	3.4 g	30 min	13.5 %
Boil	Citra	3.4 g	33 min	13.5 %
Boil	Citra	3.4 g	36 min	13.5 %
Boil	Citra	3.4 g	39 min	13.5 %

Boil	Citra	3.4 g	42 min	13.5 %
Boil	Citra	3.4 g	45 min	13.5 %
Boil	Citra	3.4 g	48 min	13.5 %
Boil	Citra	3.4 g	51 min	13.5 %
Boil	Magnum	3.4 g	0 min	13 %
Boil	Magnum	3.4 g	3 min	13 %
Boil	Magnum	3.4 g	6 min	13 %
Boil	Magnum	3.4 g	9 min	13 %
Boil	Magnum	3.4 g	12 min	13 %
Boil	Magnum	3.4 g	15 min	13 %
Boil	Magnum	3.4 g	18 min	13 %
Boil	Magnum	3.4 g	21 min	13 %
Boil	Magnum	3.4 g	24 min	13 %
Boil	Magnum	3.4 g	27 min	13 %
Boil	Magnum	3.4 g	33 min	13 %
Boil	Magnum	3.4 g	30 min	13 %
Boil	Magnum	3.4 g	36 min	13 %
Boil	Magnum	3.4 g	39 min	13 %
Boil	Magnum	3.4 g	42 min	13 %
Boil	Magnum	3.4 g	45 min	13 %
Boil	Magnum	3.4 g	48 min	13 %
Boil	Magnum	3.4 g	51 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	8 g	---

Extras

Type	Name	Amount	Use for	Time
Finning	mech irlandzki	4.5 g	Boil	40 min