

Stołowe

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **3.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (62.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (19.6%) | 85 % | 4 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (3.9%) | 72 % | 4 |
| Grain | Acid Malt | 0.2 kg (3.9%) | 58.7 % | 6 |
| Grain | Oats, Flaked | 0.5 kg (9.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Simcoe | 15 g | 15 min | 13.2 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 12 % |
| Aroma (end of boil) | Mosaic | 15 g | 10 min | 10 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12 % |
| Whirlpool | Simcoe | 30 g | 0 min | 13.2 % |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Whirlpool | Mosaic | 15 g | 0 min | 10 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |
| Dry Hop | Simcoe | 20 g | 3 day(s) | 13.2 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------------|-------------|---------------|-------------------|
| Wyeast - American Ale | Ale | Liquid | 30 ml | Wyeast Labs |