

# 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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - American Ale	Ale	Liquid	30 ml	Wyeast Labs