

# trawa

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **14**
- SRM **3.7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 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 **30 min**
- Temp **66 C**, Time **30 min**
- Temp **10 C**, Time **76 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **76 min** at **10C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **66C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (80%)	79 %	6
Grain	Pilzneński	1 kg (20%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	15 g	60 min	8.8 %
Boil	marynka	10 g	5 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	trawa cytrynowa	100 g	Primary	20 day(s)
Herb	trawa cytrynowa	100 g	Primary	1 day(s)