

# Wniosek Dowodowy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (78.4%)	80 %	6.5
Grain	Strzegom Karmel 30	0.15 kg (5.9%)	75 %	30
Grain	Płatki owsiane	0.1 kg (3.9%)	85 %	3
Grain	Płatki pszeniczne	0.1 kg (3.9%)	85 %	3
Grain	Strzegom Pszeniczny	0.2 kg (7.8%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	7 g	60 min	18 %
Whirlpool	Equinox	10 g	30 min	13.4 %
Dry Hop	Citra	13 g	7 day(s)	14.2 %
Dry Hop	Citra	13 g	4 day(s)	14.2 %
Dry Hop	Mosaic	13 g	4 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.75 g	Fermentis