

Zwykłe dla żony

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	20 min	12.4 %
Boil	lunga	10 g	50 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Nottingham	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	whirlflok	2.5 g	Boil	7 min

Notes

- Chmieleć w worku

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

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