

# ReBioly

- Gravity **13.9 BLG**
- ABV ---
- IBU **28**
- SRM **8.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński         | 1 kg (19.2%)   | 81 %   | 4   |
| Grain | Pale Ale           | 3.5 kg (67%)   | 80 %   | 4   |
| Grain | Strzegom Wiedeński | 0.35 kg (6.7%) | 79 %   | 10  |
| Grain | Pszeniczny         | 0.07 kg (1.3%) | 85 %   | 4   |
| Grain | Caramunich Malt    | 0.3 kg (5.7%)  | 71.7 % | 110 |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Mash    | Amarillo | 35 g   | 65 min   | 9.5 %      |
| Boil    | Galaxy   | 7 g    | 60 min   | 15 %       |
| Boil    | Citra    | 7 g    | 60 min   | 12 %       |
| Boil    | Galaxy   | 3.5 g  | 20 min   | 15 %       |
| Boil    | Citra    | 3.5 g  | 20 min   | 12 %       |
| Boil    | Galaxy   | 3.5 g  | 5 min    | 15 %       |
| Boil    | Citra    | 3.5 g  | 5 min    | 12 %       |
| Dry Hop | Citra    | 20 g   | 4 day(s) | 12 %       |
| Dry Hop | Galaxy   | 20 g   | 4 day(s) | 15 %       |

## Yeasts

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

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11 g   | Safale     |