Chuda szczapa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(90.9%)*	81 %	4
Grain	Pszeniczny	0.2 kg *(6.1%)*	85 %	4
Grain	Briess - Carapils Malt	0.1 kg *(3%)*	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	15 min	10 %
Boil	Chinook	15 g	15 min	13 %
Dry Hop	Mix	30 g	4 day(s)	11 %
Whirlpool	Mix	20 g	30 min	1 %

Extras

Type	Name	Amount	Use for	Time
Water Agent	soda	0.8 g	Mash	60 min
Water Agent	gips	2 g	Mash	60 min
Water Agent	wapno	2.5 g	Mash	60 min

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