

# kiwi

- Gravity **14.2 BLG**
- ABV ---
- IBU **33**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale          | 3 kg (50%)   | 79 %  | 6   |
| Grain | Strzegom Pilzneński        | 2 kg (33.3%) | 80 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 1 kg (16.7%) | 80 %  | 6   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Equinox       | 50 g   | 15 min   | 13.1 %     |
| Aroma (end of boil) | WAI-ITI       | 50 g   | 1 min    | 4.1 %      |
| Dry Hop             | Nelson Sauvin | 50 g   | 7 day(s) | 11 %       |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-05 | Ale  | Dry  | 14 g   | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | kiwi           | 1000 g | Boil    | 10 min |
| Flavor | zest z cytryny | 30 g   | Boil    | 1 min  |