

# Taka sobie niePka

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (81.4%) | 80 %  | 5   |
| Grain | Oats, Flaked      | 0.8 kg (18.6%) | 80 %  | 2   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Oktawia | 20 g   | 30 min   | 9.2 %      |
| Boil    | Marynka | 30 g   | 5 min    | 7.4 %      |
| Dry Hop | Simcoe  | 30 g   | 3 day(s) | 13.2 %     |
| Dry Hop | Cascade | 30 g   | 3 day(s) | 6.8 %      |