

# Adrianowe

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **71**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **45 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (66.7%)	82 %	4
Grain	Weyermann - Carapils	1 kg (13.3%)	78 %	4
Grain	Viking Pale Ale malt	1 kg (13.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (6.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	30 g	50 min	12.5 %
Whirlpool	Zula	50 g	60 min	10 %
Whirlpool	Amora Preta	50 g	60 min	9 %
Dry Hop	Zula	50 g	6 day(s)	10 %
Dry Hop	Citra	60 g	6 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis