

Ala desperados II

- Gravity **14.5 BLG**
- ABV ---
- IBU **32**
- SRM ---
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (67.8%) | 80 % | --- |
| Grain | Briess - Carapils Malt | 0.5 kg (8.5%) | 74 % | --- |
| Adjunct | kaszka kukurydziana | 1.4 kg (23.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Amarillo | 20 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 300 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|----------|
| Flavor | tequila zaprawka | 7 g | Primary | 7 day(s) |

| | | | | |
|--------|---------------------------|-------|---------|----------|
| Flavor | syrop z limonki i cytryny | 450 g | Primary | 7 day(s) |
|--------|---------------------------|-------|---------|----------|