

# Codzienne light

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **20**
- SRM **2.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 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 **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **75 C**, Time **60 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (33.3%)	80 %	5
Grain	Pszeniczny	1 kg (33.3%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (16.7%)	78 %	4
Grain	Viking Pilsner malt	0.5 kg (16.7%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	60 min	9.6 %
Boil	Sorachi Ace	15 g	10 min	9.6 %
Boil	Sorachi Ace	15 g	0 min	9.6 %
Whirlpool	Sorachi Ace	20 g	5 min	9.6 %
Dry Hop	Sorachi Ace	30 g	3 day(s)	9.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	moje