

Dziewanna

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **53**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **68 C**, Time **120 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (66.7%) | 80 % | 4 |
| Grain | Strzegom Karmel 30 | 0.5 kg (11.1%) | 75 % | 30 |
| Grain | Płatki orkiszowe | 0.5 kg (11.1%) | 80 % | 4 |
| Grain | Płatki żytnie | 0.5 kg (11.1%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Equinox | 30 g | 30 min | 16.1 % |
| Aroma (end of boil) | Waimea | 30 g | 5 min | 15.1 % |
| Dry Hop | Equinox | 30 g | 3 day(s) | 16.1 % |
| Dry Hop | Waimea | 30 g | 3 day(s) | 15.1 % |

Yeasts

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