

# Dzika plaża

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- Gravity **12.1 BLG**
- ABV ---
- IBU **14**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (44%)	80 %	7
Grain	Pilzneński	1.16 kg (34%)	81 %	4
Grain	Briess - Carapils Malt	0.25 kg (7.3%)	74 %	3
Grain	Słód monachijski Optima	0.5 kg (14.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	7 g	55 min	7 %
Boil	Pacifica (NZ)	7 g	55 min	5.5 %
Dry Hop	Pacifica (NZ)	43 g	7 day(s)	5.5 %
Dry Hop	Cascade	43 g	7 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Us-05	Ale	Dry	7 g	Fermentis