

# Fanacy Wschodniej Dzielnicy

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **5.8 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **4.5 liter(s)** of strike water to **68.1C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **75C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES	3.4 kg (72.3%)	--- %	---
Grain	Weyermann - Carapils	0.2 kg (4.3%)	78 %	4
Grain	Karmelowy Czerwony	0.9 kg (19.1%)	75 %	59
Grain	Płatki owsiane	0.2 kg (4.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	40 min	13 %
Boil	Warrior	10 g	20 min	15.5 %
Aroma (end of boil)	Chinook	20 g	5 min	13 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %
Dry Hop	Citra	60 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min