

Koncernowe

- Gravity **12.1 BLG**
- ABV ---
- IBU **52**
- SRM **7.7**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2 kg (41.7%) | 81 % | 5 |
| Grain | Weyermann - Vienna Malt | 2 kg (41.7%) | 81 % | 8 |
| Grain | Pszeniczny | 0.3 kg (6.3%) | 85 % | 4 |
| Grain | Weyermann - Carared | 0.25 kg (5.2%) | 75 % | 45 |
| Grain | Biscuit Malt | 0.25 kg (5.2%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Mosaic | 20 g | 30 min | 10 % |
| Boil | Centennial | 20 g | 30 min | 10.5 % |
| Boil | Mosaic | 20 g | 10 min | 10 % |
| Boil | Centennial | 20 g | 10 min | 10.5 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Dry Hop | Mosaic | 25 g | 5 day(s) | 10 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Fining | Whifloc | 1 g | Boil | 15 min |