

Lesna dzida 22

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **80 C**, Time **0 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **80C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.9 kg (34.1%) | 80 % | 5.5 |
| Grain | wiedeński viking malt | 3.1 kg (36.5%) | 80 % | 8.5 |
| Grain | Pilzneński | 2.5 kg (29.4%) | 81 % | 3.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Simcoe | 29 g | 20 min | 12.1 % |
| Boil | Citra | 15.2 g | 20 min | 12.3 % |
| Boil | magnum | 30 g | 25 min | 11 % |
| Dry Hop | Citra | 15 g | 7 day(s) | 14.2 % |
| Dry Hop | Polaris | 20 g | 7 day(s) | 17.1 % |
| Dry Hop | Jarrylo | 10 g | 7 day(s) | 14.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------|--------|---------|--------|
| Water Agent | gips | 4 g | Mash | 60 min |
| Fining | mech irlandzki | 4 g | Boil | 10 min |
| Flavor | pędy sosny (świeże) | 600 g | Boil | 30 min |