

MARSH kawa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **12**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **10 %**
- Size with trub loss **45.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42.8 liter(s)**
- Total mash volume **57 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **42.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **54.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12.25 kg (86%)	80 %	5
Grain	Oats, Flaked	2 kg (14%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	50 g	15 min	9.5 %
Whirlpool	Citra	50 g	15 min	12 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Citra	50 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

Notes

- Pierwsze piwo na brewzilla gen 4 65 l
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