

# Pale na lato 22l EarlyGrey i 22L czyste

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **58.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **41.7 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (72.7%)   | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1.5 kg (13.6%) | 83 %  | 5   |
| Grain | płatki jęczmienne    | 1.5 kg (13.6%) | 60 %  | 4   |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Apollo    | 30 g   | 60 min | 17 %       |
| Aroma (end of boil) | Tradition | 50 g   | 10 min | 5.5 %      |
| Aroma (end of boil) | Tradition | 50 g   | 5 min  | 5.5 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-04 | Ale  | Slant | 800 ml | omega      |

## Extras

| Type | Name              | Amount | Use for   | Time     |
|------|-------------------|--------|-----------|----------|
| Herb | Herbata EarlyGrey | 100 g  | Secondary | 4 day(s) |