

# piwo

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- Gravity **11.4 BLG**
- ABV ---
- IBU **15**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (61%)	81 %	4
Grain	Monachijski	0.5 kg (12.2%)	80 %	16
Grain	Weyermann - Carapils	0.7 kg (17.1%)	78 %	4
Grain	płatki owsiane	0.4 kg (9.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sybilla	20 g	60 min	6 %
Aroma (end of boil)	sybilla	10 g	0 min	6 %
Dry Hop	Kohatu	50 g	3 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	125 ml	Fermentum Mobile