

Poyerbane ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (66.7%) | 81 % | 4 |
| Grain | Pszenica niesłodowana | 1 kg (22.2%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (11.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 40 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Brewferm Blanche | Wheat | Slant | 200 ml | Brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|------|-------|--------|---------|-------|
| Herb | yerba | 500 g | Mash | 8 min |