

# Pragnienie Działkowca

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **70 C**, Time **2 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **70C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (91.7%)	85 %	7
Grain	Weyermann - Carahell	0.5 kg (8.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	10.6 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale s-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	0 min
Fining	Whirlflock	2.5 g	Boil	0 min