

Rosół z zielenią CCCEC

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.4 kg (77.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.65 kg (11.5%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.6 kg (10.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | CTZ | 15 g | 60 min | 15.7 % |
| Boil | Centennial | 30 g | 1 min | 10.4 % |
| Boil | Citra | 30 g | 1 min | 11.5 % |
| Dry Hop | ekuanot | 45 g | 7 day(s) | 14 % |
| Dry Hop | citra | 15 g | 7 day(s) | 11.5 % |
| Dry Hop | chinok pl | 25 g | 7 day(s) | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|----------|------------|
| US-05 | Ale | Slant | 97.13 ml | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|-------|
| Fining | whirlfloe T | 1.25 g | Boil | 5 min |