

# Sąsiad

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **4**
- 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 **86.8 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **52 C**, Time **30 min**
- Temp **64 C**, Time **15 min**
- Temp **69 C**, Time **30 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **15 min** at **64C**
- Keep mash **30 min** at **69C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.1 kg (67.4%)  | 82 %  | 4   |
| Grain | Viking Vienna Malt  | 0.65 kg (14.1%) | 79 %  | 7   |
| Grain | Monachijski         | 0.7 kg (15.2%)  | 80 %  | 16  |
| Grain | Carmel Pale         | 0.15 kg (3.3%)  | 77 %  | 7   |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Marynka   | 15 g   | 60 min | 6.7 %      |
| Boil                | Saaz      | 60 g   | 30 min | 3.24 %     |
| Aroma (end of boil) | Sazz Late | 50 g   | 10 min | 4.65 %     |
| Whirlpool           | Saaz      | 40 g   | 1 min  | 2.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| SafAle K-97 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- Gips piwowarski 4g do uwydatnienia chmielu

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Ewentualnie kwas mlekowy do ustabilizowania brzezki na poziomie ok. 5,6  
Kwas mlekowy do wody do wyśładzania 5,6 pH  
Chlorek wapnia do podbicia słodowości 5 ml  
*Jul 4, 2023, 12:55 PM*