

# Siesta

---

- Gravity **11.3 BLG**
- ABV ---
- IBU **4**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (40%)	85 %	7
Grain	Briess - 2 Row Carapils Malt	1 kg (20%)	75 %	3
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Strzegom Pale Ale	1 kg (20%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	WAI-ITI	50 g	10 min	2.3 %
Whirlpool	Waimea	25 g	30 min	17 %
Whirlpool	Centennial	25 g	30 min	10.5 %
Whirlpool	Pacifica (NZ)	25 g	5 min	4.8 %
Dry Hop	Waimea	25 g	4 day(s)	17 %
Dry Hop	Centennial	25 g	4 day(s)	10.5 %
Dry Hop	Pacifica (NZ)	25 g	4 day(s)	4.8 %
Dry Hop	Simcoe	25 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	suszone morele	100 g	Boil	30 min