

# Smoczkowe 2.0

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **52**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.64 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type    | Name                      | Amount        | Yield | EBC |
|---------|---------------------------|---------------|-------|-----|
| Grain   | Weyermann - Pale Ale Malt | 5 kg (87.7%)  | 85 %  | 7   |
| Grain   | Carahell                  | 0.5 kg (8.8%) | 77 %  | 26  |
| Adjunct | Pszenica niesłodowana     | 0.2 kg (3.5%) | 75 %  | 3   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Citra    | 5 g    | 30 min | 13.5 %     |
| Boil    | Simcoe   | 5 g    | 30 min | 13.1 %     |
| Boil    | Amarillo | 5 g    | 30 min | 8.8 %      |
| Boil    | Cascade  | 5 g    | 30 min | 7.1 %      |
| Boil    | Mosaic   | 5 g    | 30 min | 12 %       |
| Boil    | Citra    | 5 g    | 20 min | 13.5 %     |
| Boil    | Simcoe   | 5 g    | 20 min | 13.1 %     |
| Boil    | Amarillo | 5 g    | 20 min | 8.8 %      |
| Boil    | Cascade  | 5 g    | 20 min | 7.1 %      |
| Boil    | Mosaic   | 5 g    | 20 min | 12 %       |
| Boil    | Citra    | 5 g    | 10 min | 13.5 %     |

|         |          |      |          |        |
|---------|----------|------|----------|--------|
| Boil    | Simcoe   | 5 g  | 10 min   | 13.1 % |
| Boil    | Amarillo | 5 g  | 10 min   | 8.8 %  |
| Boil    | Cascade  | 5 g  | 10 min   | 7.1 %  |
| Boil    | Mosaic   | 5 g  | 10 min   | 12 %   |
| Boil    | Citra    | 5 g  | 5 min    | 13.5 % |
| Boil    | Simcoe   | 5 g  | 5 min    | 13.1 % |
| Boil    | Amarillo | 5 g  | 5 min    | 8.8 %  |
| Boil    | Cascade  | 5 g  | 5 min    | 7.1 %  |
| Boil    | Mosaic   | 5 g  | 5 min    | 12 %   |
| Boil    | Citra    | 5 g  | 0 min    | 13.5 % |
| Boil    | Simcoe   | 5 g  | 0 min    | 13.1 % |
| Boil    | Amarillo | 5 g  | 0 min    | 8.8 %  |
| Boil    | Cascade  | 5 g  | 0 min    | 7.1 %  |
| Boil    | Mosaic   | 5 g  | 0 min    | 12 %   |
| Dry Hop | Citra    | 10 g | 5 day(s) | 13.5 % |
| Dry Hop | Simcoe   | 10 g | 5 day(s) | 13.1 % |
| Dry Hop | Amarillo | 10 g | 5 day(s) | 8.8 %  |
| Dry Hop | Cascade  | 10 g | 5 day(s) | 7.1 %  |
| Dry Hop | Mosaic   | 10 g | 5 day(s) | 12 %   |
| Dry Hop | Citra    | 15 g | 3 day(s) | 13.5 % |
| Dry Hop | Simcoe   | 15 g | 3 day(s) | 13.1 % |
| Dry Hop | Amarillo | 15 g | 3 day(s) | 8.8 %  |
| Dry Hop | Cascade  | 15 g | 3 day(s) | 7.1 %  |
| Dry Hop | Mosaic   | 15 g | 3 day(s) | 12 %   |

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory  |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale  | Liquid | 1.8 ml | Wyeast Labs |