

# Splakane

- Gravity **11.2 BLG**
- ABV ---
- IBU **111**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **21 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **55 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 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 **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount      | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (100%) | 70 %  | 6   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 3.4 g  | 0 min  | 13.5 %     |
| Boil    | Citra | 3.4 g  | 3 min  | 13.5 %     |
| Boil    | Citra | 3.4 g  | 6 min  | 13.5 %     |
| Boil    | Citra | 3.4 g  | 9 min  | 13.5 %     |
| Boil    | Citra | 3.4 g  | 12 min | 13.5 %     |
| Boil    | Citra | 3.4 g  | 15 min | 13.5 %     |
| Boil    | Citra | 3.4 g  | 18 min | 13.5 %     |
| Boil    | Citra | 3.4 g  | 21 min | 13.5 %     |
| Boil    | Citra | 3.4 g  | 24 min | 13.5 %     |
| Boil    | Citra | 3.4 g  | 27 min | 13.5 %     |
| Boil    | Citra | 3.4 g  | 30 min | 13.5 %     |
| Boil    | Citra | 3.4 g  | 33 min | 13.5 %     |
| Boil    | Citra | 3.4 g  | 36 min | 13.5 %     |
| Boil    | Citra | 3.4 g  | 39 min | 13.5 %     |

|      |        |       |        |        |
|------|--------|-------|--------|--------|
| Boil | Citra  | 3.4 g | 42 min | 13.5 % |
| Boil | Citra  | 3.4 g | 45 min | 13.5 % |
| Boil | Citra  | 3.4 g | 48 min | 13.5 % |
| Boil | Citra  | 3.4 g | 51 min | 13.5 % |
| Boil | Magnum | 3.4 g | 0 min  | 13 %   |
| Boil | Magnum | 3.4 g | 3 min  | 13 %   |
| Boil | Magnum | 3.4 g | 6 min  | 13 %   |
| Boil | Magnum | 3.4 g | 9 min  | 13 %   |
| Boil | Magnum | 3.4 g | 12 min | 13 %   |
| Boil | Magnum | 3.4 g | 15 min | 13 %   |
| Boil | Magnum | 3.4 g | 18 min | 13 %   |
| Boil | Magnum | 3.4 g | 21 min | 13 %   |
| Boil | Magnum | 3.4 g | 24 min | 13 %   |
| Boil | Magnum | 3.4 g | 27 min | 13 %   |
| Boil | Magnum | 3.4 g | 33 min | 13 %   |
| Boil | Magnum | 3.4 g | 30 min | 13 %   |
| Boil | Magnum | 3.4 g | 36 min | 13 %   |
| Boil | Magnum | 3.4 g | 39 min | 13 %   |
| Boil | Magnum | 3.4 g | 42 min | 13 %   |
| Boil | Magnum | 3.4 g | 45 min | 13 %   |
| Boil | Magnum | 3.4 g | 48 min | 13 %   |
| Boil | Magnum | 3.4 g | 51 min | 13 %   |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 8 g    | ---        |

## Extras

| Type    | Name           | Amount | Use for | Time   |
|---------|----------------|--------|---------|--------|
| Finning | mech irlandzki | 4.5 g  | Boil    | 40 min |