

# ŚwierkALE

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66.5 C**, Time **120 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **120 min** at **66.5C**
- Keep mash **1 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmaltz - Pale Ale	5 kg (90.9%)	80 %	6
Grain	Carahell	0.2 kg (3.6%)	74 %	25
Grain	Weyermann - Pale Wheat Malt	0.3 kg (5.5%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Zythos	20 g	70 min	9.2 %
Boil	Zythos	15 g	30 min	9.2 %
Aroma (end of boil)	Zythos	15 g	0 min	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy świerku	140 g	Boil	30 min
Flavor	Pędy świerku	100 g	Boil	2 min

## Notes

- Pędy świerku mrożone - 2 tygodnie  
*May 30, 2017, 11:25 AM*