

Take it easy

- Gravity **11 BLG**
- ABV ---
- IBU **53**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (83.3%) | --- % | 6 |
| Grain | Strzegom pszeniczny | 1 kg (16.7%) | --- % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | hallertauer taurus | 30 g | 60 min | 12 % |
| Boil | Mosaic | 30 g | 20 min | 10 % |
| Boil | Azacca | 30 g | 5 min | 14 % |
| Dry Hop | Azacca | 30 g | 7 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 50 ml | Fermentum Mobile |