

# The Dealer Brokreacja 2023

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.1 kg (83.7%) | 85 %  | 7   |
| Grain | Platki owsiane            | 0.4 kg (8.2%)  | 85 %  | 3   |
| Grain | Monachijski               | 0.4 kg (8.2%)  | 80 %  | 16  |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.8 %     |
| Whirlpool | Cascade                | 30 g   | 0 min    | 5.5 %      |
| Whirlpool | Citra                  | 15 g   | 0 min    | 14.2 %     |
| Dry Hop   | exuanot                | 35 g   | 7 day(s) | 14 %       |
| Dry Hop   | Cascade                | 25 g   | 7 day(s) | 5.5 %      |
| Dry Hop   | Columbus/Tomahawk/Zeus | 10 g   | 7 day(s) | 15.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |