

Ważka

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **15**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **2 %**
- Size with trub loss **34.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **36.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **36.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (26.7%)	80 %	4
Grain	Strzegom Pale Ale	1.5 kg (26.7%)	79 %	6
Grain	Strzegom Karmel 30	0.36 kg (6.4%)	75 %	30
Grain	Honey Malt	0.26 kg (4.6%)	80 %	49
Grain	Pilzneński	2 kg (35.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Celeia	10 g	60 min	5.3 %
Boil	Progress	10 g	60 min	6.9 %
Boil	Mosaic	2.5 g	15 min	11.8 %
Boil	Simcoe	2.5 g	15 min	13.3 %
Boil	Cascade	2.5 g	15 min	7.1 %
Boil	Centenial	2.5 g	15 min	9.7 %
Boil	Mosaic	2.5 g	5 min	11.8 %
Boil	Simcoe	2.5 g	5 min	13.3 %

Boil	Cascade	2.5 g	5 min	7.1 %
Boil	Centenial	2.5 g	5 min	9.7 %
Dry Hop	Mosaic	5 g	7 day(s)	11.8 %
Dry Hop	Simcoe	5 g	7 day(s)	13.3 %
Dry Hop	Cascade	5 g	7 day(s)	7.1 %
Dry Hop	Centenial	5 g	7 day(s)	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	375 ml	---