

## 03/04 +D5

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **58 liter(s)**
- Trub loss **5 %**
- Size with trub loss **66.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **83.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **76.8 liter(s)**
- Total mash volume **92.8 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **76.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **83.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	16 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	100 g	5 min	12.8 %
Boil	amora preta	80 g	60 min	11.1 %

### Notes

- 1 dzień fermentacji 03 citra 50g  
Na zimno 03 citra 200g  
04 citra 100g  
Drożdże 03 kveik farmgarden  
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