

#183 Najlepszy zębomyj osiedla vol. 4

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.22 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.85 kg (88.5%) | 80 % | 5 |
| Grain | Caramunich Typ II Weyermann | 0.15 kg (3.4%) | 73 % | 120 |
| Grain | Viking Malt karmelowy | 0.15 kg (3.4%) | 75 % | 30 |
| Grain | Płatki orkiszowe | 0.2 kg (4.6%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | Marynka PL 2022 | 15 g | 60 min | 9.5 % |
| Boil | Cascade US 2021 | 20 g | 30 min | 7.9 % |
| Aroma (end of boil) | Cascade US 2021 | 30 g | 1 min | 7.9 % |
| Dry Hop | Cascade US 2021 | 70 g | 7 day(s) | 7.9 % |
| Dry Hop | Simcoe US 2021 | 50 g | 7 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 40 ml | Fermentum Mobile |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |