

## #20 Mam być miłe czy szczerze

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **6.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (66.7%)   | 80 %  | 5   |
| Grain | Weyermann - Carared         | 0.5 kg (11.1%) | 75 %  | 45  |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (11.1%) | 81 %  | 53  |
| Grain | Weyermann - Carapils        | 0.5 kg (11.1%) | 78 %  | 4   |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 8 g    | 60 min   | 15.5 %     |
| Boil    | Mosaic                 | 10 g   | 20 min   | 10 %       |
| Boil    | Columbus/Tomahawk/Zeus | 22 g   | 5 min    | 15.5 %     |
| Boil    | Mosaic                 | 15 g   | 5 min    | 10 %       |
| Dry Hop | Mosaic                 | 50 g   | 3 day(s) | 10 %       |
| Dry Hop | Citra                  | 50 g   | 3 day(s) | 12 %       |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 200 ml | Omega      |