

Adrianowe

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **71**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **45 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (66.7%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (13.3%) | 78 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (13.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (6.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Lunga | 30 g | 50 min | 12.5 % |
| Whirlpool | Zula | 50 g | 60 min | 10 % |
| Whirlpool | Amora Preta | 50 g | 60 min | 9 % |
| Dry Hop | Zula | 50 g | 6 day(s) | 10 % |
| Dry Hop | Citra | 60 g | 6 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |