

# Codzienne v3

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **45**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (62.5%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4
Grain	Strzegom Monachijski typ II	1 kg (20.8%)	79 %	25
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10.3 %
Boil	Cascade PL	25 g	10 min	5.2 %
Boil	Cascade PL	25 g	5 min	5.2 %
Whirlpool	Cascade PL	50 g	20 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	150 ml	Wyeast Labs