

# Córka Rolnika - v2 wesele

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **3.6**
- 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 **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Pszeniczny	2.5 kg (41.7%)	85 %	4
Adjunct	Płatki owsiane	0.6 kg (10%)	85 %	3
Adjunct	Płatki jęczmienne	0.4 kg (6.7%)	85 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	10 g	60 min	14.5 %
Boil	Citra	15 g	20 min	12 %
Boil	Cascade	15 g	10 min	6 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	80 ml	Safale