

Czystki Etniczne

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **31.4 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.1 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (79.6%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (6.4%) | 60 % | 3 |
| Grain | Pszeniczny | 0.48 kg (7.6%) | 85 % | 4 |
| Grain | Carahell | 0.4 kg (6.4%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 14.5 % |
| Boil | Amarillo | 35 g | 0 min | 8.4 % |
| Dry Hop | Amarillo | 35 g | 3 day(s) | 8.4 % |
| Boil | Zula | 30 g | 30 min | 9.7 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 13.2 % |
| Dry Hop | Zula | 30 g | 3 day(s) | 9.7 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 2.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|-----------------|
| Kveik SKARE | Ale | Slant | 100 ml | 2 łyżki stolowe |