

## Lesna dzida 22

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **80 C**, Time **0 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **80C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.9 kg (34.1%)	80 %	5.5
Grain	wiedeński viking malt	3.1 kg (36.5%)	80 %	8.5
Grain	Pilzneński	2.5 kg (29.4%)	81 %	3.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	29 g	20 min	12.1 %
Boil	Citra	15.2 g	20 min	12.3 %
Boil	magnum	30 g	25 min	11 %
Dry Hop	Citra	15 g	7 day(s)	14.2 %
Dry Hop	Polaris	20 g	7 day(s)	17.1 %
Dry Hop	Jarrylo	10 g	7 day(s)	14.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Fining	mech irlandzki	4 g	Boil	10 min
Flavor	pędy sosny (świeże)	600 g	Boil	30 min