

# Niejaszeniepetne

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **74C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	soufflet pale ale	5 kg (62.5%)	80 %	7
Grain	soufflet pszeniczny	3 kg (37.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	20 g	40 min	13.2 %

## Yeasts

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