

# NIEWIADOMO CO

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **25 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	40 g	50 min	5.1 %
Boil	Sybilla	25 g	20 min	5.5 %
Aroma (end of boil)	Sybilla	33 g	1 min	5.5 %
Boil	Magnat	15 g	20 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-4	Ale	Dry	11.5 g	---

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- 18 litrów wody  
15 litrów do wysadzania  
28l przed gotowaniem 11,7 blg  
22 litry po gotowaniu 12,8 blg  
1 wiaderko 12 l us-5  
2 wiaderko 10l us-4  
po 2 tygodniach chmielenie na zimno  
1 wiaderko 30 cascade i 15 citra  
2 wiaderko 15 citra i 25 saaz  
*Apr 4, 2021, 12:32 PM*