

nisko

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU ---
- SRM **2.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **39.8 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (68.5%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (9.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.4%)	85 %	3
Grain	dekstrynowy	0.4 kg (7.4%)	--- %	10
Grain	golden	0.4 kg (7.4%)	--- %	9