

# Odchamiacz

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **6.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (45.5%)	79 %	6
Grain	Strzegom Monachijski typ I	2.5 kg (45.5%)	79 %	16
Grain	Żytni	0.5 kg (9.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Chinook PL	25 g	10 min	8.6 %
Boil	Chinook PL	25 g	0 min	8.6 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Centennial	25 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	200 ml	Wyeast Labs