

## Pale na lato 22l EarlyGrey i 22L czyste

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **58.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **27.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **41.7 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (72.7%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (13.6%)	83 %	5
Grain	płatki jęczmienne	1.5 kg (13.6%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	30 g	60 min	17 %
Aroma (end of boil)	Tradition	50 g	10 min	5.5 %
Aroma (end of boil)	Tradition	50 g	5 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Slant	800 ml	omega

### Extras

Type	Name	Amount	Use for	Time
Herb	Herbata EarlyGrey	100 g	Secondary	4 day(s)