

# Radwanickie

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **6.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (62.5%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16
Grain	Carabelge	0.2 kg (5%)	80 %	30
Grain	Abbey Malt Weyermann	0.3 kg (7.5%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	55 min	10 %
Boil	Epic	30 g	20 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis