

# Recykling Ale

---

- Gravity **12 BLG**
- ABV ---
- IBU **69**
- SRM **6.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **44 C**, Time **12 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **12 min** at **44C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (57.1%)	85 %	7
Grain	Acid Malt	0.25 kg (4.8%)	58.7 %	6
Grain	Weyermann pszeniczny jasny	2 kg (38.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic, mrożony chmiel po cichej	25 g	60 min	8 %
Boil	Mosaic, mrożony chmiel po cichej	25 g	60 min	8 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Mosaic	20 g	5 min	10 %
Dry Hop	Mosaic	20 g	10 day(s)	10 %
Dry Hop	Mosaic	20 g	11 day(s)	10 %
Dry Hop	Mosaic	20 g	12 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	GIPS PIWOWARSKI	4 g	Mash	60 min
Other	MECH IRALNDZKI	3 g	Boil	5 min
Herb	rumianek	12 g	Boil	5 min