

# Rosół z zielenią CCCEC

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4.4 kg (77.9%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.65 kg (11.5%) | 79 %  | 16  |
| Grain | Płatki owsiane             | 0.6 kg (10.6%)  | 85 %  | 3   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | CTZ        | 15 g   | 60 min   | 15.7 %     |
| Boil    | Centennial | 30 g   | 1 min    | 10.4 %     |
| Boil    | Citra      | 30 g   | 1 min    | 11.5 %     |
| Dry Hop | ekuanot    | 45 g   | 7 day(s) | 14 %       |
| Dry Hop | citra      | 15 g   | 7 day(s) | 11.5 %     |
| Dry Hop | chinok pl  | 25 g   | 7 day(s) | 9.1 %      |

## Yeasts

| Name  | Type | Form  | Amount   | Laboratory |
|-------|------|-------|----------|------------|
| US-05 | Ale  | Slant | 97.13 ml | fermentis  |

## Extras

| Type   | Name        | Amount | Use for | Time  |
|--------|-------------|--------|---------|-------|
| Fining | whirlfloe T | 1.25 g | Boil    | 5 min |