

rypa

- Gravity **18.2 BLG**
- ABV ---
- IBU **41**
- SRM **5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|--------------|-------|-----|
| Adjunct | Rice, Flaked | 2 kg (28.6%) | 70 % | 2 |
| Grain | Strzegom Pilzneński | 5 kg (71.4%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Topaz | 15 g | 5 min | 15 % |
| Boil | Topaz | 20 g | 20 min | 15 % |
| Dry Hop | Topaz | 15 g | 3 day(s) | 15 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Boil | Citra | 5 g | 5 min | 12 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 12 % |
| Boil | Waimea | 10 g | 20 min | 15 % |
| Boil | Waimea | 5 g | 5 min | 15 % |
| Dry Hop | Waimea | 10 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Fining | Irish Moss | 5 g | Boil | 5 min |