

S

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (41.3%) | 80 % | 4 |
| Grain | Briess - Pale Ale Malt | 2 kg (41.3%) | 80 % | 7 |
| Grain | carmel pale | 0.5 kg (10.3%) | 75 % | 8 |
| Adjunct | płatki jęczmienne | 0.2 kg (4.1%) | --- % | --- |
| Adjunct | Płatki owsiane | 0.14 kg (2.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Citra | 20 g | 20 min | 12 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Centennial | 20 g | 7 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-------------------|------|------|--------|
| Spice | skórka pomarańczy | 30 g | Boil | 10 min |
|-------|-------------------|------|------|--------|