

# Smoczkowe 2.0

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **52**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.64 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (87.7%)	85 %	7
Grain	Carahell	0.5 kg (8.8%)	77 %	26
Adjunct	Pszenica niesłodowana	0.2 kg (3.5%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	30 min	13.5 %
Boil	Simcoe	5 g	30 min	13.1 %
Boil	Amarillo	5 g	30 min	8.8 %
Boil	Cascade	5 g	30 min	7.1 %
Boil	Mosaic	5 g	30 min	12 %
Boil	Citra	5 g	20 min	13.5 %
Boil	Simcoe	5 g	20 min	13.1 %
Boil	Amarillo	5 g	20 min	8.8 %
Boil	Cascade	5 g	20 min	7.1 %
Boil	Mosaic	5 g	20 min	12 %
Boil	Citra	5 g	10 min	13.5 %

Boil	Simcoe	5 g	10 min	13.1 %
Boil	Amarillo	5 g	10 min	8.8 %
Boil	Cascade	5 g	10 min	7.1 %
Boil	Mosaic	5 g	10 min	12 %
Boil	Citra	5 g	5 min	13.5 %
Boil	Simcoe	5 g	5 min	13.1 %
Boil	Amarillo	5 g	5 min	8.8 %
Boil	Cascade	5 g	5 min	7.1 %
Boil	Mosaic	5 g	5 min	12 %
Boil	Citra	5 g	0 min	13.5 %
Boil	Simcoe	5 g	0 min	13.1 %
Boil	Amarillo	5 g	0 min	8.8 %
Boil	Cascade	5 g	0 min	7.1 %
Boil	Mosaic	5 g	0 min	12 %
Dry Hop	Citra	10 g	5 day(s)	13.5 %
Dry Hop	Simcoe	10 g	5 day(s)	13.1 %
Dry Hop	Amarillo	10 g	5 day(s)	8.8 %
Dry Hop	Cascade	10 g	5 day(s)	7.1 %
Dry Hop	Mosaic	10 g	5 day(s)	12 %
Dry Hop	Citra	15 g	3 day(s)	13.5 %
Dry Hop	Simcoe	15 g	3 day(s)	13.1 %
Dry Hop	Amarillo	15 g	3 day(s)	8.8 %
Dry Hop	Cascade	15 g	3 day(s)	7.1 %
Dry Hop	Mosaic	15 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	1.8 ml	Wyeast Labs