

# Stołowe

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (62.7%) | 80 %   | 5   |
| Grain | Pszeniczny           | 1 kg (19.6%)   | 85 %   | 4   |
| Grain | Cara-Pils/Dextrine   | 0.2 kg (3.9%)  | 72 %   | 4   |
| Grain | Acid Malt            | 0.2 kg (3.9%)  | 58.7 % | 6   |
| Grain | Oats, Flaked         | 0.5 kg (9.8%)  | 80 %   | 2   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Simcoe | 15 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | Citra  | 10 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Mosaic | 15 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Citra  | 15 g   | 5 min    | 12 %       |
| Whirlpool           | Simcoe | 30 g   | 0 min    | 13.2 %     |
| Whirlpool           | Citra  | 30 g   | 0 min    | 12 %       |
| Whirlpool           | Mosaic | 15 g   | 0 min    | 10 %       |
| Dry Hop             | Citra  | 25 g   | 3 day(s) | 12 %       |
| Dry Hop             | Mosaic | 20 g   | 3 day(s) | 10 %       |
| Dry Hop             | Simcoe | 20 g   | 3 day(s) | 13.2 %     |

## Yeasts

| <b>Name</b>           | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------------|-------------|-------------|---------------|-------------------|
| Wyeast - American Ale | Ale         | Liquid      | 30 ml         | Wyeast Labs       |