

## W028 - PWZ\_Eliminacje

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- Gravity **12.3 BLG**
- ABV **5.5 %**
- IBU **37.2**
- SRM **13.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **19.69 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **19.69 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt, Maris Otter (Thomas Fawcett)	2.7 kg	82.5 %	14
Grain	Amber Malt	0.3 kg	75 %	172
Grain	Oats, Flaked	0.3 kg	80 %	4
Sugar	Sugar, Table (Sucrose)	0.2 kg	100 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	8 g	60 min	9 %
Boil	Cascade	30 g	5 min	6.5 %
Boil	Centennial	22 g	5 min	9 %
	Cascade	20 g	20 min	6.5 %
	Centennial	20 g	20 min	9 %
Dry Hop	Citra	10 g	2 day(s)	12 %
Dry Hop	Galaxy	10 g	2 day(s)	14 %

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale American	Ale	Dry	--- g	DCL/Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Lactic Acid	5 g	Mash	60 min