

# Wesoły kierowca

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **17**
- SRM **6.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **70 C**, Time **720 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **720 min** at **70C**
- Sparge using **52.7 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (47.2%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (18.9%)	81 %	6
Grain	Cara-Pils/Dextrine	0.6 kg (11.3%)	72 %	4
Grain	Karmelowy Czerwony	0.2 kg (3.8%)	75 %	600
Grain	Strzegom Pilzneński	1 kg (18.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	5 g	60 min	17 %
Boil	Marynka	10 g	60 min	10 %
Boil	Puławski	20 g	10 min	6 %
Boil	Puławski	10 g	60 min	6 %
Dry Hop	Callista	50 g	7 day(s)	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB 34/70	Ale	Slant	100 ml	Fermentis