

Żona Inżyniera

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	5
Grain	Caramel/Crystal Malt - 20L	0.5 kg (7.7%)	75 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Amarillo	25 g	10 min	9.5 %
Aroma (end of boil)	Chinook	25 g	5 min	13 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Dry Hop	Chinook	25 g	7 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis