Stanley

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **20 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.45 kg *(87.3%)*	80 %	6
Grain	Słód Caramunich Typ II Weyermann	0.15 kg *(3.8%)*	73 %	120
Grain	Karmelowy Jasny 30EBC	0.15 kg *(3.8%)*	75 %	30
Grain	Płatki orkiszowe	0.2 kg *(5.1%)*	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	15 g	80 min	9.5 %
Boil	Cascade	20 g	30 min	6.4 %
Boil	Mech irlandzki	10 g	10 min	1 %
Boil	Cascade	30 g	1 min	6.4 %
Dry Hop	Cascade	70 g	7 day(s)	6.4 %
Dry Hop	Simcoe	50 g	7 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mecz irlandzki	10 g	Boil	10 min

Notes

- Na początku warzenia piwa zalać mech irlandzki wodą.
  Mar 25, 2023, 1:02 PM
- Na pierwsze 20 minut wrzucamy tylko płatki orkiszowe do 67 stopni C
  Mar 25, 2023, 1:02 PM