

#36

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **47**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (68.6%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (9.8%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.8%) | 79 % | 16 |
| Grain | Strzegom Pale Ale | 0.6 kg (11.8%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Marynka | 45 g | 60 min | 10 % |
| Boil | Sybilla | 15 g | 15 min | 3.5 % |
| Dry Hop | Pacifica (NZ) | 37 g | 6 day(s) | 4.8 % |
| Dry Hop | Mosaic | 45 g | 6 day(s) | 10 % |
| Dry Hop | Citra | 45 g | 6 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |