

# Ale pszeniczny z nutą Leśną 2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **4.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.3 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 kg (46.2%)	80 %	5
Grain	Pilzński	1 kg (15.4%)	81 %	4
Grain	Pszeniczny	1.5 kg (23.1%)	85 %	4
Grain	Płatki owsiane	0.6 kg (9.2%)	60 %	3
Grain	płatki jęczmienne	0.4 kg (6.2%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Boil	Marynka	10 g	5 min	10 %
Aroma (end of boil)	Cascade PL	30 g	5 min	5.2 %

## Yeasts

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

## Extras

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

Type	Name	Amount	Use for	Time
Herb	Pędy sosny i kosodrzewiny	200 g	Boil	15 min
Herb	Pędy sosny i kosodrzewiny	50 g	Boil	5 min