

# DIVA BEZ

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **4.5**
- 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **77C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	2 kg (43.5%)	80 %	3
Grain	Pale ale maris otter extr	1.6 kg (34.8%)	80 %	4
Grain	Monachijski	1 kg (21.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla SZYSZKA	35 g	35 min	3.5 %
Boil	Bramling	15 g	2 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfock	8 g	Boil	5 min
Spice	Kwiat Bzu	40 g	Boil	0 min

Spice	Kolendra	2 g	Boil	0 min
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## Notes

- Burzliwa 16-22st. 10 dni  
Na cichą 200ml soku biały bez  
Cicha 14-16st. 10dni. 3 Blg plus 2 dni 10st.  
Cukier 110gr. plus kwas askorbinowy 4gr.  
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