

Dzika plaża

- Gravity **12.1 BLG**
- ABV ---
- IBU **14**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.5 kg (44%) | 80 % | 7 |
| Grain | Pilzneński | 1.16 kg (34%) | 81 % | 4 |
| Grain | Briess - Carapils Malt | 0.25 kg (7.3%) | 74 % | 3 |
| Grain | Słód monachijski Optima | 0.5 kg (14.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Cascade | 7 g | 55 min | 7 % |
| Boil | Pacifica (NZ) | 7 g | 55 min | 5.5 % |
| Dry Hop | Pacifica (NZ) | 43 g | 7 day(s) | 5.5 % |
| Dry Hop | Cascade | 43 g | 7 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis Us-05 | Ale | Dry | 7 g | Fermentis |