

ELLA Konia i Elfa-bitwa o dziewice

- Gravity **13.1 BLG**
- ABV ---
- IBU **42**
- SRM **20.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.2 liter(s)**

Steps

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

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (79.5%)	80 %	5
Grain	Caraaroma	0.5 kg (6.6%)	78 %	400
Grain	Strzegom Pszeniczny	1 kg (13.2%)	81 %	6
Grain	Acid Malt	0.05 kg (0.7%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Ella (AUS)	30 g	7 day(s)	14.6 %
Boil	Palisade	40 g	60 min	7.5 %
Boil	Ella (AUS)	20 g	15 min	14.6 %
Dry Hop	Palisade	10 g	7 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	csdfasd

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min