

# kiwi

- Gravity **14.2 BLG**
- ABV ---
- IBU **33**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	6
Grain	Strzegom Pilzniejszy	2 kg (33.3%)	80 %	4
Grain	Weyermann pszeniczny jasny	1 kg (16.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	50 g	15 min	13.1 %
Aroma (end of boil)	WAI-ITI	50 g	1 min	4.1 %
Dry Hop	Nelson Sauvín	50 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	14 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	kiwi	1000 g	Boil	10 min
Flavor	zest z cytryny	30 g	Boil	1 min