

Lite apa

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **33**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (79.4%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (15.9%)	85 %	3
Grain	Weyermann - Melanoiden Malt	0.15 kg (4.8%)	81 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Citra	20 g	0 min	12 %
Boil	Chinook	30 g	0 min	13 %
Boil	Simcoe	30 g	0 min	13.2 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Chinook	30 g	4 day(s)	13 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	20 ml	Safale

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	Herbata zielona z brzoskwinia	30 g	Boil	0 min