

Piwo Inflacja

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (47.6%)	80 %	16
Grain	Viking Pale Ale malt	3 kg (47.6%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	23 g	60 min	5.6 %
Boil	Saaz (USA)	23 g	60 min	3.75 %
Dry Hop	Citra	50 g	10 day(s)	12 %
Dry Hop	Cascade PL	50 g	10 day(s)	5.2 %

Notes

- Trzeba kupić jakieś drożdże na cichą
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