

# Plotowe XYZ

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 **67 C**, Time **60 min**
- Temp **70 C**, Time **5 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **70C**
- Keep mash **10 min** at **72C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 5.5 kg (91.7%) | 80.5 % | 4   |
| Grain | Pszeniczny             | 0.5 kg (8.3%)  | 85 %   | 4   |

## Hops

| Use for | Name                            | Amount | Time     | Alpha acid |
|---------|---------------------------------|--------|----------|------------|
| Boil    | Izabella                        | 59 g   | 60 min   | 5.1 %      |
| Dry Hop | Xionc (experimental PolishHops) | 50 g   | 7 day(s) | 7.3 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |