

# rechy

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **18 %/h**
- Boil size **40.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **40.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3.92 kg (54.8%)	79 %	15
Grain	Weyermann - Vienna Malt	2.63 kg (36.8%)	81 %	7
Grain	Weyermann - Pale Ale Malt	0.6 kg (8.4%)	85 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	14 %
Boil	Centennial	30 g	20 min	11.3 %
Boil	Centennial	30 g	5 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	---