

Sobotni cienias

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 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 **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (59.8%)	85 %	7
Grain	Weyermann - Pilsner Malt	0.75 kg (12.8%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	1.6 kg (27.4%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	40 min	9.5 %
Boil	Citra	10 g	40 min	12 %
Whirlpool	Amarillo	40 g	20 min	9.5 %
Whirlpool	Citra	40 g	20 min	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	130 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1.25 g	Boil	5 min
Water Agent	witamina c	4 g	Bottling	---