

Świerkowe 3

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (63%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (23.6%) | 85 % | 4 |
| Grain | Monachijski | 0.5 kg (7.9%) | 80 % | 16 |
| Grain | Weyermann - Acidulated Malt | 0.35 kg (5.5%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Whirlpool | Citra | 50 g | 1 min | 12 % |

Extras

| Type | Name | Amount | Use for | Time |
|------|---------------|--------|---------|--------|
| Herb | pȩdy świerku | 200 g | Boil | 30 min |
| Herb | pȩdy świerku | 100 g | Boil | 0 min |