

The Dealer Brokreacja 3

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (84.2%)	85 %	7
Grain	Platki owsiane	0.4 kg (8.4%)	85 %	3
Grain	Monachijski	0.35 kg (7.4%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.8 %
Whirlpool	Cascade	25 g	0 min	5.5 %
Whirlpool	Citra	25 g	0 min	14.2 %
Dry Hop	exuanot	35 g	7 day(s)	14 %
Dry Hop	Cascade	25 g	7 day(s)	5.5 %
Dry Hop	Citra	10 g	7 day(s)	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---