

Wesoły kierowca

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **17**
- SRM **6.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **70 C**, Time **720 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **720 min** at **70C**
- Sparge using **52.7 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (47.2%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (18.9%) | 81 % | 6 |
| Grain | Cara-Pils/Dextrine | 0.6 kg (11.3%) | 72 % | 4 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.8%) | 75 % | 600 |
| Grain | Strzegom Pilzneński | 1 kg (18.9%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Apollo | 5 g | 60 min | 17 % |
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Puławski | 20 g | 10 min | 6 % |
| Boil | Puławski | 10 g | 60 min | 6 % |
| Dry Hop | Callista | 50 g | 7 day(s) | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|------|-------|--------|------------|
| WB 34/70 | Ale | Slant | 100 ml | Fermentis |