

Ziomal

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **68 C**, Time **65 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 1 kg (28.6%) | 80.5 % | 6 |
| Grain | Pilzński | 1 kg (28.6%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (14.3%) | 85 % | 3 |
| Grain | Pszeniczny | 1 kg (28.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Mosaic | 12 g | 60 min | 12.5 % |
| Boil | Citra | 10 g | 7 min | 12 % |
| Boil | Lemon drop | 10 g | 7 min | 4.6 % |
| Boil | Motueka | 5 g | 7 min | 7 % |

Yeasts

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

Notes

- przed robieniem browar ZIOMALUUUU
Jan 9, 2021, 9:40 PM

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.