

# Codzienne

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **37**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount     | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (75%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (25%) | 79 %  | 22  |

## Hops

| Use for   | Name                  | Amount | Time     | Alpha acid |
|-----------|-----------------------|--------|----------|------------|
| Boil      | Marynka               | 25 g   | 60 min   | 10 %       |
| Boil      | Saaz (Czech Republic) | 20 g   | 15 min   | 4.5 %      |
| Boil      | Saaz (Czech Republic) | 15 g   | 10 min   | 4.5 %      |
| Whirlpool | Saaz (Czech Republic) | 15 g   | 10 min   | 4.5 %      |
| Dry Hop   | Saaz (Czech Republic) | 40 g   | 7 day(s) | 4.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale  | Dry  | 11 g   | Fermentis  |