Palżyt

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **38**
- SRM **7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **56.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **39.5 liter(s)** of **76C** water or to achieve **56.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(58.8%)*	80 %	5
Grain	Żytni	1 kg *(11.8%)*	85 %	8
Grain	Karmelowy żytni Strzegom	0.5 kg *(5.9%)*	75 %	150
Grain	Strzegom Monachijski typ I	2 kg *(23.5%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %
Boil	Citra	20 g	10 min	12 %
Aroma (end of boil)	Cascade	20 g	30 min	6 %
Aroma (end of boil)	Citra	40 g	30 min	12 %
Dry Hop	Citra	40 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

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