

wild light ale z poieczkami

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.25 kg (76.5%)	80 %	5
Grain	Strzegom Pszeniczny	0.6 kg (14.1%)	81 %	6
Grain	Płatki owsiane	0.4 kg (9.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga Polish hops	15 g	30 min	11.3 %
Boil	Sybilla Polish Hops	30 g	5 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation Brett Super Blend THE YEAST BAY	Ale	Liquid	25 ml	Yest bay

Extras

Type	Name	Amount	Use for	Time
Flavor	Poieczki	1200 g	Secondary	9 day(s)