

## Gdzie ta Gorycz ?

- Gravity **12.3 BLG**
- ABV ---
- IBU **25**
- SRM **6.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.9 kg (88.6%)	85 %	7
Grain	Carahell	0.5 kg (11.4%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calypso	10 g	45 min	14.9 %
Aroma (end of boil)	Calypso	20 g	5 min	14.9 %
Aroma (end of boil)	Citra	10 g	5 min	13.5 %
Dry Hop	Citra	50 g	7 day(s)	13.5 %

### Yeasts

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