

zasraniec na wiosnę

- Gravity **11.1 BLG**
- ABV ---
- IBU **46**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.4 kg (53.8%) | 85 % | 7 |
| Grain | Pilzneński | 1.2 kg (46.2%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Challenger | 20 g | 50 min | 7 % |
| Boil | Cascade | 80 g | 5 min | 6 % |
| Dry Hop | Cascade | 20 g | 0 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |