

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **24**
- SRM **6.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

### Steps

- Temp **75 C**, Time **60 min**

### Mash step by step

- Heat up **4.2 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	0.35 kg (24.8%)	80.5 %	6
Grain	Žytni	0.4 kg (28.4%)	85 %	8
Grain	Cara-Pils/Dextrine	0.2 kg (14.2%)	72 %	4
Grain	colorado honig	0.2 kg (14.2%)	72 %	5
Grain	Fawcett - Dark Crystal	0.11 kg (7.8%)	71 %	210
Grain	Monachijski	0.15 kg (10.6%)	80 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	7 g	45 min	6.4 %
Boil	Citra	5 g	10 min	14 %
Boil	Cascade	10 g	10 min	6 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale S-04	Ale	Slant	50 ml	---
-------------	-----	-------	-------	-----

### Extras

Type	Name	Amount	Use for	Time
Other	chłodnica ;)	1 g	Boil	10 min