

## #12 American TEN

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **6.8**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **6.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (50%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (7.5%)	78 %	4
Liquid Extract	Bruntal Pale Ale	1.7 kg (42.5%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	20 min	13.8 %
Boil	Cascade	15 g	15 min	6.9 %
Boil	Citra	15 g	10 min	13.8 %
Boil	Cascade	15 g	5 min	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	Femrntis

### Notes

- UWAGA!!!! Dla Plato 9 celować dokładnie w 27 IBU.  
*May 18, 2018, 1:39 PM*