

## #2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **32.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **48 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **20 min** at **48C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (82.4%)	79 %	6
Grain	Płatki owsiane	1.5 kg (17.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Belma	25 g	60 min	9.5 %
Aroma (end of boil)	Belma	20 g	15 min	9.5 %
Dry Hop	Belma	45 g	5 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---