

# Amerykanski kocur

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (83.3%)	80 %	4
Grain	Karmelowy Jasny 30EBC	1 kg (16.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Citra	15 g	60 min	12 %
Boil	Cascade PL	15 g	30 min	5.2 %
Aroma (end of boil)	Cascade PL	5 g	10 min	5.2 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %