

## Bezstylowiec 2

---

- Gravity **14 BLG**
- ABV ---
- IBU **28**
- SRM **18.1**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 2.5 kg (38.5%) | 80 %  | 4   |
| Grain | Strzegom Pale Ale           | 2.5 kg (38.5%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ II | 1 kg (15.4%)   | 79 %  | 22  |
| Grain | Strzegom Karmel 300         | 0.5 kg (7.7%)  | 70 %  | 299 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Magnum  | 20 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Cascade | 30 g   | 5 min  | 6 %        |

### Yeasts

| Name   | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| Safale | Ale  | Dry  | 11 g   | Safale     |