

cholera jasna jakie to dobre piwo

- Gravity **11.9 BLG**
- ABV ---
- IBU **35**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (66.7%)	79 %	6
Grain	Rice, Flaked	0.5 kg (11.1%)	70 %	2
Grain	Barley, Flaked	0.5 kg (11.1%)	70 %	4
Grain	Monachijski	0.5 kg (11.1%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	30 min	15 %
Boil	Galaxy	15 g	15 min	15 %
Dry Hop	Galaxy	20 g	4 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis