

# ciasteczkowe

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **11.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **71 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **71C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	strzegom cookie	2 kg (36.4%)	72 %	60
Grain	Strzegom pszeniczny	0.5 kg (9.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	40 g	40 min	3.6 %
Boil	El Dorado	20 g	5 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Dry	50 g	Fermentum Mobile