

# Cro#1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Aroma (end of boil)	Galaxy	50 g	0 min	15 %
Aroma (end of boil)	Citra	50 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
A01 House	Ale	Slant	200 ml	Imperial

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z ananasa	2000 g	Secondary	6 day(s)
Flavor	Pulpa mango	1500 g	Secondary	6 day(s)