

## CSA partial mash

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **47**
- SRM **13.1**

### 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 **1.5 liter(s)**
- Total mash volume **2 liter(s)**

### Fermentables

| Type           | Name             | Amount         | Yield | EBC |
|----------------|------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 5.1 kg (83.6%) | 80 %  | 35  |
| Grain          | Słód jęczmienny  | 0.5 kg (8.2%)  | 82 %  | 5   |
| Grain          | Płatki owsiane   | 0.5 kg (8.2%)  | 60 %  | 3   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Cascade PL | 15 g   | 30 min   | 4.2 %      |
| Boil    | Simcoe     | 15 g   | 30 min   | 13.2 %     |
| Boil    | Amarillo   | 15 g   | 30 min   | 9.5 %      |
| Boil    | Cascade PL | 25 g   | 10 min   | 4.2 %      |
| Boil    | Simcoe     | 25 g   | 10 min   | 13.2 %     |
| Boil    | Amarillo   | 25 g   | 10 min   | 9.5 %      |
| Boil    | Cascade PL | 10 g   | 5 min    | 4.2 %      |
| Boil    | Amarillo   | 10 g   | 5 min    | 9.5 %      |
| Dry Hop | Cascade    | 50 g   | 3 day(s) | 6 %        |
| Dry Hop | Mosaic     | 20 g   | 3 day(s) | 10 %       |
| Dry Hop | Amarillo   | 20 g   | 3 day(s) | 9.5 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us 05 | Ale  | Slant | 250 ml | ---        |