

## Dni przyrodników

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **18**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (100%)	78 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	5 g	60 min	8.8 %
Aroma (end of boil)	ni wim	15 g	3 min	10 %
Aroma (end of boil)	ni wim	15 g	3 min	10 %
Boil	Marynka	5 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---