

## Domowe (sito)

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **7.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12 liter(s)**

### Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **71C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt	4 kg (100%)	77 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	22 g	30 min	6 %
Boil	Lublin (Lubelski)	18 g	15 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa