

## Im back

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **4.4**
- 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 **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.8 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 (50%)	79 %	6
Grain	Pilzneński	3 kg (50%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	11 %
Aroma (end of boil)	Amarillo	60 g	0 min	9.5 %
Aroma (end of boil)	Loral	30 g	0 min	11 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %
Dry Hop	Loral	60 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	150 ml	White Labs

### Notes

- po 3 gramy chlorku wapnia do zacierania i wystadzania. Zacieranie w 5,4 pH woda do wystadzania 5,8 pH.  
*Sep 20, 2019, 5:35 PM*