

# Kali Jeść

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **11.9**
- Style **California Common Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (83.3%)	80 %	6
Grain	Strzegom Karmel 150	1 kg (16.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	30 g	60 min	9 %
Boil	Northern Brewer	20 g	10 min	9 %
Boil	Northern Brewer	10 g	5 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Liquid	10 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	mięta	25 g	Secondary	4 day(s)