

# KRAKÓW e.27 - 21.07.2024

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (84.8%)	81 %	4
Grain	Pszeniczny	0.3 kg (9.1%)	85 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (6.1%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	18.6 %
Boil	Galaxy	5 g	10 min	18.6 %
Aroma (end of boil)	Galaxy	15 g	1 min	18.6 %
Aroma (end of boil)	Southern Cross	20 g	1 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis