

# KSIAŻECY SH 1.0

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **5.2**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **55 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

| Type    | Name                | Amount        | Yield | EBC |
|---------|---------------------|---------------|-------|-----|
| Grain   | Strzegom Pale Ale   | 5 kg (71.4%)  | 79 %  | 6   |
| Adjunct | Płatki owsiane      | 0.5 kg (7.1%) | 60 %  | 3   |
| Grain   | Strzegom Pszeniczny | 1 kg (14.3%)  | 81 %  | 6   |
| Adjunct | Płatki ryżowe       | 0.5 kg (7.1%) | 60 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Książęcy | 30 g   | 45 min   | 7 %        |
| Boil      | Książęcy | 30 g   | 20 min   | 7 %        |
| Boil      | Książęcy | 30 g   | 10 min   | 7 %        |
| Whirlpool | Książęcy | 90 g   | 15 min   | 7 %        |
| Dry Hop   | Książęcy | 90 g   | 4 day(s) | 7 %        |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale  | Slant | 150 ml | fermentis  |