

Nie ma futbolu bez alkoholu

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	0.7 kg (10.8%)	80 %	6
Grain	BESTMALZ - Bestt Pale Ale	5.8 kg (89.2%)	80.5 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	29 g	60 min	9.2 %
Boil	Oktawia	10 g	20 min	9.2 %
Whirlpool	Citra	15 g	0 min	13.2 %
Whirlpool	Amarillo	15 g	0 min	8.2 %
Whirlpool	Galaxy	15 g	0 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile