

# Ostatni dzień szkoly

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU ---
- SRM **2.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (83.3%)	80 %	4
Grain	Płatki pszeniczne	0.6 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Ariana	50 g	0 min	12.1 %
Whirlpool	Vic Secret	50 g	0 min	16.3 %
Dry Hop	Ariana	50 g	2 day(s)	12.1 %
Dry Hop	Vic Secret	50 g	2 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	150 ml	Fermentum Mobile