

Pierwsze koty za płoty

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **72**
- SRM **7.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (71.4%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (23.8%)	80 %	5
Grain	Weyermann Specjal W	0.2 kg (4.8%)	68 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	25 g	60 min	17 %
Aroma (end of boil)	Summit	5 g	15 min	17 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %
Dry Hop	Cascade	18 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-04	Ale	Dry	10.5 g	---