

# Rozgrzewka

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **57**
- SRM **7.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **7 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.55 kg (63.7%)	80 %	7.5
Grain	Strzegom Monachijski typ II	0.7 kg (17.5%)	79 %	25
Grain	Pszeniczny	0.3 kg (7.5%)	85 %	4
Grain	Płatki owsiane	0.45 kg (11.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	14 g	60 min	12 %
Boil	Chinook	14 g	20 min	12 %
Aroma (end of boil)	Cascade PL	36 g	3 min	6.9 %
Aroma (end of boil)	Citra	30 g	3 min	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis