

Rozruch

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **38**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.2 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **5.6 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pszeniczny | 0.8 kg (50%) | 85 % | 4 |
| Grain | Pilznieński | 0.8 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Oktawia | 30 g | 15 min | 9 % |
| Whirlpool | Izabella | 30 g | 0 min | 5 % |
| Dry Hop | Zula | 30 g | 2 day(s) | 8 % |
| Dry Hop | Książęcy | 30 g | 2 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 100 ml | Wyeast Labs |