

# Solaris

- Gravity **12.9 BLG**
- ABV ---
- IBU **52**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **27.4 liter(s)** of **76C** water or to achieve **43.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (61.7%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (6.2%)	81 %	6
Grain	BESTMALZ - Best Minich	0.5 kg (6.2%)	80.5 %	16
Grain	Pilzneński	2 kg (24.7%)	81 %	4
Grain	Strzegom Karmel 150	0.1 kg (1.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12 %
Boil	Citra	30 g	20 min	12 %
Boil	Mosaic	30 g	15 min	12 %
Dry Hop	Amarillo	50 g	5 day(s)	8 %
Dry Hop	Chinook	50 g	5 day(s)	8 %