

tlamok

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **10**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **12 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **70 C**, Time **50 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **50 min** at **70C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (25%)	80 %	5
Grain	Żytni	1 kg (25%)	85 %	8
Grain	Płatki owsiane	1 kg (25%)	60 %	3
Grain	Pszoniczny	1 kg (25%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	eclipse	6 g	60 min	14.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---