

# zasraniec na wiosnę

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- Gravity **11.1 BLG**
- ABV ---
- IBU **46**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.4 kg (53.8%)	85 %	7
Grain	Pilznieński	1.2 kg (46.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	50 min	7 %
Boil	Cascade	80 g	5 min	6 %
Dry Hop	Cascade	20 g	0 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis