

Zgorzkniały Kierowca 2%

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **20**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1 kg (47.6%)	85 %	8
Grain	Strzegom Pszeniczny	0.5 kg (23.8%)	81 %	6
Grain	Cara-Pils/Dextrine	0.4 kg (19%)	72 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (9.5%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	10 %
Boil	ChinookPL	10 g	10 min	10 %
First Wort	CascadePL	10 g	5 min	6 %
Dry Hop	ChinookPL	40 g	3 day(s)	10 %
Dry Hop	CascadePL	40 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	10 g	Boil	60 min

Notes

- 40 g Cascade PI, 40g Oktawia, 30g Mosaic na zimno.
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