# Bączkowe

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 4.2 kg *(95.5%)* | 81 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg *(4.5%)* | 75 % | 30 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Oktawia | 15 g | 60 min | 7.1 % |
| Boil | Oktawia | 20 g | 20 min | 7.1 % |
| Whirlpool | Oktawia | 0 g | 25 min | 7.1 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.