

letnie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **6.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	Caramel/Crystal Malt - 30L	0.25 kg (5%)	75 %	59
Grain	Aroma CastleMalting	0.25 kg (5%)	78 %	100
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4