Skoda

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **50.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **37.8 liter(s)**

Steps

- Temp **70 C**, Time **90 min**

Mash step by step

- Heat up **29.4 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **29.8 liter(s)** of **76C** water or to achieve **50.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(71.4%)*	80 %	5
Grain	Strzegom Monachijski typ I	2 kg *(23.8%)*	79 %	14
Grain	Słód pszeniczny Bestmalz	0.4 kg *(4.8%)*	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	35 g	60 min	11.2 %
Whirlpool	Oktawia	100 g	0 min	7.8 %
Dry Hop	Oktawia	100 g	7 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	25 ml	Fermentis