

Jarmarkowe 2

- Gravity **10 BLG**
- ABV **4 %**
- IBU **31**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	3 kg (75%)	79 %	7
Grain	Viking Stód Dekstrynowy	1 kg (25%)	79 %	12

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	12 g	60 min	10.4 %
Boil	Nelson Sauvín	10 g	20 min	10.4 %
Whirlpool	HBC-630	15 g	15 min	14.1 %
Whirlpool	Sabro Cryo	10 g	15 min	20.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	3 g	Mash	30 min