

## 1/100v2

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **24**
- SRM **8.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

### Steps

- Temp **75 C**, Time **60 min**

### Mash step by step

- Heat up **4.2 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount           | Yield  | EBC |
|-------|---------------------------|------------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 0.4 kg (28.5%)   | 80.5 % | 6   |
| Grain | Žytni                     | 0.334 kg (23.8%) | 85 %   | 8   |
| Grain | Cara-Pils/Dextrine        | 0.2 kg (14.2%)   | 72 %   | 4   |
| Grain | colorado honig            | 0.2 kg (14.2%)   | 72 %   | 5   |
| Grain | Fawcett - Red Crystal     | 0.1 kg (7.1%)    | 71 %   | 400 |
| Grain | Monachijski               | 0.1 kg (7.1%)    | 80 %   | 18  |
| Grain | Płatki owsiane            | 0.07 kg (5%)     | 85 %   | 3   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Sybilla | 8 g    | 45 min | 6 %        |
| Boil                | Citra   | 5 g    | 10 min | 14 %       |
| Boil                | Cascade | 10 g   | 10 min | 6 %        |
| Aroma (end of boil) | Cascade | 10 g   | 0 min  | 6 %        |
| Aroma (end of boil) | Citra   | 10 g   | 0 min  | 12 %       |
| Aroma (end of boil) | Mosaic  | 10 g   | 0 min  | 10 %       |

### Yeasts

| Name                   | Type | Form   | Amount | Laboratory  |
|------------------------|------|--------|--------|-------------|
| Wyeast - Whitbread Ale | Ale  | Liquid | 120 ml | Wyeast Labs |

### Extras

| Type  | Name         | Amount | Use for | Time   |
|-------|--------------|--------|---------|--------|
| Other | chlodnica ;) | 1 g    | Boil    | 10 min |