Pacyficzna przygoda Janusza i Grażyny

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

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

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(97.1%)*	80 %	5
Grain	Karmelowy Czerwony	0.15 kg *(2.9%)*	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %
Aroma (end of boil)	Rakau (NZ)	20 g	15 min	9.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4 %
Dry Hop	Zula	30 g	2 day(s)	7.3 %
Dry Hop	Lublin (Lubelski)	30 g	2 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

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