

## Gdyby był ciut bardziej nachmielony...

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- Gravity **12.9 BLG**
- ABV ---
- IBU **40**
- SRM **13.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

### Steps

- Temp **69 C**, Time **40 min**

### Mash step by step

- Heat up **6.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **40 min** at **69C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (88.9%)	85 %	7
Grain	Caramel/Crystal Malt - 80L	0.25 kg (11.1%)	74 %	158

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	5 g	60 min	10.5 %
Aroma (end of boil)	Centennial	10 g	15 min	10.5 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22.5 g	Fermentis