

Gdzie ta Gorycz ?

- Gravity **12.3 BLG**
- ABV ---
- IBU **25**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.9 kg (88.6%) | 85 % | 7 |
| Grain | Carahell | 0.5 kg (11.4%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Calypso | 10 g | 45 min | 14.9 % |
| Aroma (end of boil) | Calypso | 20 g | 5 min | 14.9 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 13.5 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 13.5 % |

Yeasts

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