

# Gorzka prawda

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (75.3%)	85 %	7
Grain	Weyermann - Spelt Malt	0.5 kg (7.5%)	81 %	6
Grain	Weyermann - Carapils	0.5 kg (7.5%)	78 %	4
Grain	Carahell	0.5 kg (7.5%)	77 %	26
Liquid Extract	WES ekstrakt słodowy jasny	0.14 kg (2.1%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	30 g	40 min	16.3 %
Aroma (end of boil)	Citra	50 g	5 min	12 %
Aroma (end of boil)	Vic Secret	20 g	2 min	16.3 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile
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