

# Hasiok

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **7.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **2.4 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **30.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (73.9%)	86 %	26
Grain	Płatki owsiane	0.8 kg (17.4%)	80 %	3
Grain	Płatki orkiszowe	0.4 kg (8.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Sybilla	15 g	10 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	0 min	4 %
Dry Hop	Amarillo	10 g	5 day(s)	9.5 %
Dry Hop	Citra	40 g	5 day(s)	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

## Notes

- Sprzątanie magazynu  
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