

Ino Jeden Hop!

- Gravity **14 BLG**
- ABV ---
- IBU **26**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Colorado Pale Ale | 5 kg (82%) | 85 % | 5 |
| Grain | Płatki owsiane | 0.6 kg (9.8%) | 85 % | 3 |
| Grain | Pszeniczny | 0.25 kg (4.1%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (4.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Falconers Flight | 15 g | 15 min | 11.3 % |
| Boil | Falconers Flight | 15 g | 5 min | 11.3 % |
| Aroma (end of boil) | Falconers Flight | 30 g | 0 min | 11.3 % |
| Dry Hop | Falconers Flight | 40 g | 6 day(s) | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | Laktoza | 250 g | Boil | 15 min |
| Flavor | Skórki Pomarańczy | 30 g | Boil | 5 min |