

# Jarmarkowe

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **28**
- SRM **2.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **5.9 liter(s)**
- Total mash volume **8.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **5.9 liter(s)** of strike water to **79C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Clear Choice Extra	2.16 kg (80%)	82 %	3
Grain	Dextrin Malt	0.54 kg (20%)	79.3 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.9 %
Boil	Cascade	20 g	30 min	7.9 %
Whirlpool	Amarillo	5 g	0 min	9.9 %
Whirlpool	Mosaic	10 g	0 min	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Lalbrew London English-style	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	3 g	Mash	30 min
Water Agent	Kwas mlekowy	1 g	Mash	0 min

## Notes

- Kwas mlekowy dodany do wody do wyładzania  
*Mar 21, 2023, 6:41 PM*