

# KRAKÓW e.19 - 26.02.2023r.

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	20 g	60 min	11.3 %
Boil	Nelson Sauvin	5 g	15 min	11.3 %
Boil	Chinook	5 g	15 min	11.09 %
Aroma (end of boil)	Nelson Sauvin	12 g	1 min	11.3 %
Aroma (end of boil)	Chinook	25 g	1 min	11.09 %

## Notes

- Ekstrakt 12  
Ilość brzezki nastawnej: 17,5 l  
  
Odfermentowanie do 3 BLG  
Butelkowane ze 110 g cukru (2,5 vol)  
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