

lazur pale ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **68**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (72.7%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.1%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (18.2%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 12.9 % |
| Boil | Sybilla | 20 g | 30 min | 13.5 % |
| Aroma (end of boil) | Equinox | 30 g | 10 min | 13.4 % |
| Aroma (end of boil) | Oktawia | 15 g | 10 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 12.5 g | fermentis |