

## Lekkie PA na lato

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **4.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **45.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **32.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **46.5 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (84.6%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (15.4%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	60 min	10 %
Dry Hop	Sybilla	100 g	5 day(s)	3.5 %
Dry Hop	Lublin (Lubelski)	100 g	5 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis