

mocne

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **20**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **0 %**
- Size with trub loss **45 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **49 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **33.5 liter(s)** of **76C** water or to achieve **54.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 11 kg (78.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (7.1%) | 79 % | 16 |
| Grain | Briess - Pale Ale Malt | 2 kg (14.3%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 7 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |