

MOKO Działkowe ale 2020

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (65.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (21.7%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.3 kg (13%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |
| Boil | lunga | 10 g | 30 min | 11 % |
| Aroma (end of boil) | Dzikus działkowy | 50 g | 1 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 2 g | Boil | 10 min |