

#Sas KWK Mysłowice

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **40**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (86.2%)	80 %	4
Grain	Płatki owsiane	0.4 kg (13.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Dry Hop	Citra	20 g	6 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale