

# Single hop

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **88 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **105.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **66.5 liter(s)**
- Total mash volume **85.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **66.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **58.1 liter(s)** of **76C** water or to achieve **105.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (15.8%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (5.3%)	79 %	10
Grain	Viking Pale Ale malt	15 kg (78.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	60 g	40 min	13.1 %
Boil	Equinox	80 g	5 min	13.1 %
Whirlpool	Equinox	80 g	0 min	13.1 %
Dry Hop	Equinox	100 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	40 g	Fermentis

## Notes

- Góra jest poglądowa. 25% do osobnego garczka i tam zamiast Equinox leci El Dorado.

80g El Dorado  
240g Equinox  
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