

Syf

- Gravity **9.7 BLG**
- ABV ---
- IBU **67**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.4 liter(s)**

Steps

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

Mash step by step

- Heat up **5.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.25 kg (67.6%)	80 %	4
Grain	Strzegom pszeniczny	0.2 kg (10.8%)	81 %	6
Grain	Strzegom Monachijski typ I	0.2 kg (10.8%)	79 %	16
Grain	Żytni	0.05 kg (2.7%)	85 %	8
Grain	Cara Gold Castlemalting	0.05 kg (2.7%)	78 %	120
Grain	Oats, Flaked	0.1 kg (5.4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	10 g	60 min	17 %
Boil	Waimea	10 g	30 min	17 %
Boil	Centennial	10 g	0 min	10.5 %
Boil	Waimea	30 g	0 min	17 %
Dry Hop	Waimea	30 g	5 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis