

Szlachcic Drugi

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (36.4%) | 80 % | 5 |
| Grain | Pilzniejszy | 2 kg (36.4%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (18.2%) | 85 % | 4 |
| Grain | Żytni | 0.5 kg (9.1%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Rody Hodowlane 2/20 | 30 g | 60 min | 9.3 % |
| Aroma (end of boil) | Rody Hodowlane 2/20 | 20 g | 0 min | 11.2 % |
| Dry Hop | Rody Hodowlane 2/20 | 50 g | 7 day(s) | 11.2 % |

Yeasts

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