

Szycha z Polski

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **8.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **9 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (76%)	80 %	4
Grain	Strzegom Red Activ 30-40	0.7 kg (15.2%)	80 %	35
Grain	Strzegom Cooke 40-60	0.15 kg (3.3%)	72 %	50
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.2%)	68 %	400
Grain	Weyermann - Acidulated Malt	0.155 kg (3.4%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8 %
Boil	Marynka	20 g	30 min	8 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	800 ml	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	0.5 g	Boil	5 min
Other	Glukoza	700 g	Bottling	---