

## Zerowanie magazynu 0.1

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **4.9**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.2 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.13 kg (40.6%)	79 %	6
Grain	Pszeniczny	0.84 kg (16%)	85 %	4
Grain	Strzegom Wiedeński	0.37 kg (7.1%)	79 %	10
Grain	Carahell	0.4 kg (7.6%)	77 %	26
Grain	Strzegom Pilzneński	1.5 kg (28.6%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	45 min	5.2 %
Boil	Cascade PL	50 g	5 min	5.2 %
Boil	Chinook	50 g	5 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	30 min

Fining	mech irlandzki	5 g	Boil	5 min
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