

1/100 sie nie zatarło

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **8.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **75 C**, Time **60 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 0.55 kg (22.8%) | 80.5 % | 6 |
| Grain | Żytni | 0.4 kg (16.6%) | 85 % | 8 |
| Grain | colorado honig | 0.2 kg (8.3%) | 72 % | 5 |
| Grain | Fawcett - Dark Crystal | 0.11 kg (4.6%) | 71 % | 210 |
| Grain | Monachijski | 0.15 kg (6.2%) | 80 % | 18 |
| Grain | BESTMALZ - Bestt Pale Ale | 1 kg (41.5%) | 80.5 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | Chinook | 8 g | 60 min | 11.3 % |
| Boil | Citra | 10 g | 10 min | 14 % |
| Boil | Chinook | 10 g | 10 min | 11.3 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Aroma (end of boil) | Mosaic | 10 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|-----|-----------|
| Safale US-05 | Ale | Dry | 6 g | Fermentis |
|--------------|-----|-----|-----|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | chłodnica ;) | 1 g | Boil | 10 min |