- · Gravity 13 BLG
- ABV ---
- IBU **40**
- SRM ---
- Style American Pale Ale

Batch size

- Expected quantity of finished beer 21 liter(s)
- Trub loss 5 %
- Size with trub loss 22.1 liter(s)
- · Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 26.5 liter(s)

Mash information

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

Steps

- Temp 62 C, Time 30 min
 Temp 72 C, Time 30 min

Mash step by step

- Heat up liter(s) of strike water to C
- Add grains
- Keep mash 30 min at 62C
- Keep mash 30 min at 72C
- Sparge using liter(s) of C water or to achieve 26.5 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Sugar	cukier	5 kg (100%)	%	

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	40 g	10 min	4 %
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Туре	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale