

Amerykanski kocur

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|--------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5 kg (83.3%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (16.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Cascade PL | 15 g | 30 min | 5.2 % |
| Aroma (end of boil) | Cascade PL | 5 g | 10 min | 5.2 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |