

# Bałkańskie lato

- Gravity **12.1 BLG**
- ABV ---
- IBU **35**
- SRM **7.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale  | 4 kg (88.9%)   | 79 %  | 6   |
| Grain | Strzegom Karmel 30 | 0.5 kg (11.1%) | 75 %  | 35  |

## Hops

| Use for   | Name           | Amount | Time     | Alpha acid |
|-----------|----------------|--------|----------|------------|
| Boil      | Eureka (Slo)   | 15 g   | 60 min   | 9.9 %      |
| Boil      | Cardinal (Slo) | 15 g   | 30 min   | 9.2 %      |
| Boil      | Cascade (Slo)  | 15 g   | 10 min   | 5.6 %      |
| Whirlpool | Cardinal (Slo) | 15 g   | 30 min   | 9.2 %      |
| Whirlpool | Cascade (Slo)  | 15 g   | 30 min   | 5.6 %      |
| Dry Hop   | Cardinal (Slo) | 20 g   | 5 day(s) | 9.2 %      |
| Dry Hop   | Cascade (Slo)  | 20 g   | 5 day(s) | 5.6 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |