

Dietetyczne

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **55**
- SRM **6.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1.2 kg (36.4%) | 79 % | 6 |
| Grain | Caraaroma | 0.1 kg (3%) | 78 % | 400 |
| Grain | Pszeniczny | 0.5 kg (15.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (15.2%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 1 kg (30.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 30 min | 15.5 % |
| Boil | Galaxy | 20 g | 15 min | 15 % |
| Aroma (end of boil) | Galaxy | 25 g | 1 min | 15 % |
| Dry Hop | Galaxy | 50 g | 4 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.4 g | Fermentis |