

## Domowe

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **5.7**
- 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 **15 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (72.7%)	79 %	6
Grain	Weyermann Monachijski typ I	1 kg (18.2%)	80 %	15
Grain	Strzegom Karmel 30	0.5 kg (9.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.7 %
Boil	Marynka	5 g	50 min	8.7 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Aroma (end of boil)	Marynka	25 g	10 min	8.7 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	---