

# Inauguracja sezonu 19-20

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (66.7%)	81 %	4
Grain	Monachijski typ I 20-25 EBC Weyermann	2.5 kg (33.3%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	33 g	60 min	9 %
Boil	Rakau (NZ)	33 g	30 min	9 %
Dry Hop	Rakau (NZ)	34 g	3 day(s)	9 %
Dry Hop	sabre	33 g	3 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- Warka 46, warzony 04.10. Wyszło 26l 14 bLG. Rozlany 02.11. przy 4 BLG do 45 butelek - bardzo dobry, soczkowy - białe owoce.  
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