

Jasne pełne nr1

- Gravity **13.6 BLG**
- ABV ---
- IBU **42**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **5 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **75C**
- Keep mash **15 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (80%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (20%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	55 min	13.5 %
Boil	Styrian Golding	30 g	15 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
active dry brewing yeast	Ale	Dry	12.5 g	---