

# Jesienne

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Pilzneński	2 kg (25%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (12.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	30 g	15 min	4 %
Boil	Cascade	30 g	10 min	7.8 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	4.5 %
Dry Hop	Lublin (Lubelski)	30 g	3 day(s)	4 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---