

# KANGOOR

- Gravity **13.6 BLG**
- ABV ---
- IBU **45**
- SRM **7.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (84.7%)	80 %	---
Grain	Viking Munich Malt	0.5 kg (8.5%)	78 %	---
Grain	Strzegom Karmel 300	0.2 kg (3.4%)	70 %	299
Grain	Viking Wheat Malt	0.2 kg (3.4%)	83 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	60 min	15 %
Boil	vic secret	20 g	15 min	8 %
Boil	vic secret	30 g	5 min	8 %
Boil	Galaxy	30 g	0 min	15 %
Dry Hop	Galaxy	20 g	4 day(s)	15 %
Dry Hop	Cascade	30 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile
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