

Kraków e. 15

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.1 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.83 kg (80.2%)	81 %	4
Grain	Briess - Pale Ale Malt	0.7 kg (19.8%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.9 %
Boil	Izabella	20 g	10 min	7.6 %
Aroma (end of boil)	Izabella	20 g	1 min	7.6 %
Dry Hop	Izabella	40 g	2 day(s)	7.6 %

Notes

- Butelkowanie 9.07.2022 - 86 g cukru na 400 ml wody.17 litrów piwa
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