

## Kraków e. 15

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- 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  
*Jul 9, 2022, 6:15 PM*