

## KRK e.23 - 26.11.2023

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **5**
- 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 **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **11.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (92.3%)	80 %	5
Grain	viking malt cookie	0.3 kg (7.7%)	72 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.7 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.2 %
Aroma (end of boil)	Saaz (Czech Republic)	28 g	1 min	4.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar

### Notes

- 10.12.2023 - na cichą - 3,3 blg (17l)
- 19.01.2024 - butelkowanie - 93 g cukru na 16 l piwa - 3,1 BLG

*Dec 11, 2023, 12:50 AM*