

## KRK e.32 (25.05.2025)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **9.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount         | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 2.6 kg (96.3%) | 80 %  | 8   |
| Grain | Pszeniczny      | 0.1 kg (3.7%)  | 85 %  | 4   |

### Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Citra         | 8 g    | 55 min | 15.2 %     |
| Boil                | Nelson Sauvin | 5 g    | 10 min | 12.5 %     |
| Aroma (end of boil) | Nelson Sauvin | 15 g   | 1 min  | 12.5 %     |
| Aroma (end of boil) | HBC 1019      | 15 g   | 1 min  | 8.8 %      |