

# kryptonim 12

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **45 min**
- Temp **85 C**, Time **15 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **85C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3 kg (49.2%)	80.5 %	4
Grain	Rice, Flaked	1.5 kg (24.6%)	70 %	2
Grain	Dust Malz Pale Ale	1 kg (16.4%)	79 %	10
Grain	Oats, Flaked	0.3 kg (4.9%)	80 %	2
Grain	Diastatyczny	0.3 kg (4.9%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	15 g	60 min	15 %
Boil	Jarrylo	5 g	30 min	15 %
Boil	Jarrylo	10 g	5 min	15 %
Boil	Lemon drop	10 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis