

# KSIAŻECY SH 1.0

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **55 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Adjunct	Płatki owsiane	0.5 kg (7.1%)	60 %	3
Grain	Strzegom Pszeniczny	1 kg (14.3%)	81 %	6
Adjunct	Płatki ryżowe	0.5 kg (7.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	30 g	45 min	7 %
Boil	Książęcy	30 g	20 min	7 %
Boil	Książęcy	30 g	10 min	7 %
Whirlpool	Książęcy	90 g	15 min	7 %
Dry Hop	Książęcy	90 g	4 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	150 ml	fermentis