

# Lato, lato ech że Ty

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **12 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (86.3%)	80 %	5
Grain	Pszeniczny	0.4 kg (7.8%)	85 %	4
Grain	Château Biscuit Castle Malting	0.3 kg (5.9%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	7.9 %
Boil	Marynka	35 g	15 min	7.9 %
Aroma (end of boil)	Amora Preta - PL	60 g	1 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oslo Kveik	Lager	Liquid	50 ml	BOOTLEG

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	2 g	Mash	90 min

Fining	Whirlflock	1.5 g	Boil	10 min
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