

## Letnie porządki

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **8.1**
- 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (78.4%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (9.8%)	83 %	5
Adjunct	Płatki ryżowe	0.5 kg (9.8%)	80 %	1
Grain	Strzegom Karmel 600	0.1 kg (2%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	15 g	60 min	11.4 %
Boil	Mosaic	5 g	30 min	11.4 %
Boil	Simcoe	10 g	30 min	11.3 %
Aroma (end of boil)	Mosaic	10 g	1 min	11.4 %
Aroma (end of boil)	Simcoe	20 g	1 min	11.3 %

### Yeasts

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

### Notes

- woda:  
Ca - 64

Mg - 8  
Na - 0  
Siarzki - 115  
Chlorki - 51  
CaCO<sub>3</sub> - 0  
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