

# Lisek Chytrusek

- Gravity **13.1 BLG**
- ABV ---
- IBU **34**
- SRM **12**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (84.7%)	79 %	16
Grain	Pszeniczny	0.8 kg (13.6%)	85 %	4
Grain	Strzegom Karmel 300	0.1 kg (1.7%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	45 min	13.5 %
Boil	Chinook	15 g	30 min	13 %
Boil	Centennial	15 g	15 min	10.5 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Whirlpool	Citra	10 g	0 min	13.2 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %
Dry Hop	citra	9 g	7 day(s)	13.2 %
Dry Hop	Centennial	10 g	7 day(s)	10.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips Piwowarski	5 g	Mash	---