

## nie wiem co to

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **46**
- SRM **7.9**
- 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.8 kg (95%)	80 %	8
Grain	Caramel/Crystal Malt - 120L	0.2 kg (5%)	72 %	236

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	15 g	60 min	17 %
Aroma (end of boil)	Cascade PL	20 g	10 min	5.2 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Summit	25 g	2 min	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	10 g	---