

# pilcowskie

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **60**
- SRM **3.5**
- 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 **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (100%) | 80 %  | 5   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Magnat            | 25 g   | 60 min | 11.2 %     |
| Boil                | Magnat            | 8 g    | 30 min | 11.2 %     |
| Boil                | Lublin (Lubelski) | 8 g    | 30 min | 4 %        |
| Boil                | Magnat            | 15 g   | 15 min | 11.2 %     |
| Boil                | Lublin (Lubelski) | 15 g   | 15 min | 4 %        |
| Aroma (end of boil) | Magnat            | 15 g   | 1 min  | 11.2 %     |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 1 min  | 4 %        |

## Yeasts

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