

## Posezonowe

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **36 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **43.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **45 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **36 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **43.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (88.9%)	79 %	6
Grain	Słód pszeniczny Bestmalz	1 kg (11.1%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	50 min	15.1 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	5 min	15.1 %
Whirlpool	Citra	50 g	0 min	13.5 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Dry Hop	Citra	150 g	5 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis