

## przepis na warkę #5

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- Gravity **12.7 BLG**
- ABV ---
- IBU **36**
- SRM **5**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (72.7%)	79 %	6
Grain	Pilzneński	1.5 kg (27.3%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	40 min	3.5 %
Boil	Cascade	10 g	30 min	14 %
Aroma (end of boil)	Cascade	20 g	70 min	6 %
Aroma (end of boil)	Cascade	25 g	10 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis