

## Rozruch

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **38**
- SRM **3.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.2 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **5.6 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.8 kg (50%)	85 %	4
Grain	Pilznieński	0.8 kg (50%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	15 min	9 %
Whirlpool	Izabella	30 g	0 min	5 %
Dry Hop	Zula	30 g	2 day(s)	8 %
Dry Hop	Książęcy	30 g	2 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	100 ml	Wyeast Labs