

## Sezon na treść

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- Gravity **12.1 BLG**
- ABV ---
- IBU **61**
- SRM **4.6**
- 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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.4 kg (31.8%)	80 %	6
Grain	Strzegom Pilzneński	2.5 kg (56.8%)	80 %	4
Grain	Strzegom pszeniczny	0.5 kg (11.4%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	12.5 %
Boil	Centennial	25 g	5 min	10.5 %
Boil	Citra	25 g	3 min	12 %
Boil	Cascade	25 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	200 ml	Safale