

# Szkolne

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (60%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (40%)	79 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12 %
Aroma (end of boil)	Cascade	10 g	5 min	7.1 %
Whirlpool	Citra	25 g	0 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	70 ml	Fermentis