

# tlamok

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **6**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **12 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **70 C**, Time **50 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **82.5C**
- Add grains
- Keep mash **50 min** at **70C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 6.5 kg (65%) | 80 %  | 4   |
| Grain | Płatki owsiane      | 1 kg (10%)   | 60 %  | 3   |
| Grain | Cara-Pils/Dextrine  | 0.5 kg (5%)  | 72 %  | 4   |
| Grain | Płatki pszeniczne   | 2 kg (20%)   | 60 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | eclipse | 6 g    | 60 min | 14.3 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | ---        |