

WŁASNY ŚRUT_ALE

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **40**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (80%)	80 %	7
Grain	Pszeniczny	1 kg (20%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	60 min	13.5 %
Boil	Equanot	10 g	30 min	12.8 %
Boil	Simcoe	10 g	20 min	11.3 %
Boil	Equanot	10 g	10 min	12.8 %
Boil	Simcoe	10 g	10 min	11.3 %
Boil	Equanot	15 g	5 min	12.8 %
Boil	Simcoe	15 g	5 min	11.3 %
Boil	Equanot	15 g	0 min	12.8 %
Boil	Simcoe	15 g	0 min	11.3 %
Whirlpool	Equanot	10 g	-3 min	12.8 %
Dry Hop	Equanot	40 g	4 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-04	Ale	Slant	100 ml	robot