Ino Jeden Hop!

- Gravity **14 BLG**
- ABV **---**
- IBU **26**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Ale	5 kg *(82%)*	85 %	5
Grain	Płatki owsiane	0.6 kg *(9.8%)*	85 %	3
Grain	Pszeniczny	0.25 kg *(4.1%)*	85 %	4
Grain	Weyermann - Carapils	0.25 kg *(4.1%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Falconers Flight	15 g	15 min	11.3 %
Boil	Falconers Flight	15 g	5 min	11.3 %
Aroma (end of boil)	Falconers Flight	30 g	0 min	11.3 %
Dry Hop	Falconers Flight	40 g	6 day(s)	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	15 min
Flavor	Skórki Pomarańczy	30 g	Boil	5 min