

# Cro#1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (54.5%)   | 79 %  | 6   |
| Grain | Pilzneński        | 2.5 kg (45.5%) | 81 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Iunga  | 10 g   | 60 min | 11 %       |
| Aroma (end of boil) | Galaxy | 50 g   | 0 min  | 15 %       |
| Aroma (end of boil) | Citra  | 50 g   | 0 min  | 12 %       |

## Yeasts

| Name      | Type | Form  | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| A01 House | Ale  | Slant | 200 ml | Imperial   |

## Extras

| Type   | Name          | Amount | Use for   | Time     |
|--------|---------------|--------|-----------|----------|
| Flavor | Sok z ananasa | 2000 g | Secondary | 6 day(s) |
| Flavor | Pulpa mango   | 1500 g | Secondary | 6 day(s) |