

# 1/100v2

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- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **24**
- SRM **8.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

## Steps

- Temp **75 C**, Time **60 min**

## Mash step by step

- Heat up **4.2 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	0.4 kg (28.5%)	80.5 %	6
Grain	Żytni	0.334 kg (23.8%)	85 %	8
Grain	Cara-Pils/Dextrine	0.2 kg (14.2%)	72 %	4
Grain	colorado honig	0.2 kg (14.2%)	72 %	5
Grain	Fawcett - Red Crystal	0.1 kg (7.1%)	71 %	400
Grain	Monachijski	0.1 kg (7.1%)	80 %	18
Grain	Płatki owsiane	0.07 kg (5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	8 g	45 min	6 %
Boil	Citra	5 g	10 min	14 %
Boil	Cascade	10 g	10 min	6 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - Whitbread Ale	Ale	Liquid	120 ml	Wyeast Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	chłodnica ;)	1 g	Boil	10 min