

Bartoszko #2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **39**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (74.5%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.3 kg (6.4%) | 75 % | 150 |
| Grain | Weyermann pszeniczny jasny | 0.4 kg (8.5%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (10.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|----------|------------|
| Boil | Magnat | 20 g | 60 min | 9.8 % |
| Boil | Magnat | 10 g | 30 min | 9.8 % |
| Boil | Mosaic | 15 g | 10 min | 11 % |
| Boil | Mosaic | 15 g | 2 min | 11 % |
| Dry Hop | Sybilla | 30 g | 4 day(s) | 6.2 % |
| Dry Hop | Hallertau Tradition | 30 g | 4 day(s) | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |