

## cos nowego

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **9**
- SRM **10**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **19 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.8 kg (60.1%)	80 %	4
Grain	Pszeniczny	2 kg (31.6%)	85 %	4
Grain	Caraaroma	0.15 kg (2.4%)	78 %	350
Grain	Płatki owsiane	0.15 kg (2.4%)	85 %	3
Grain	Jęczmień niesłodowany (płatki)	0.15 kg (2.4%)	75 %	2
Grain	Weyermann - Carafa I	0.07 kg (1.1%)	70 %	800

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	40 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	40 ml	Fermentum Mobile