

## For Father

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- Gravity **13.1 BLG**
- ABV ---
- IBU **31**
- SRM **7.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (8.3%)	81 %	6
Grain	Biscuit Malt	0.5 kg (8.3%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	33 g	60 min	4.5 %
Boil	Iunga	5 g	60 min	12.9 %
Boil	Challenger	25 g	5 min	5.8 %
Boil	Sybilla	15 g	30 min	7 %
Boil	Monroe	61 g	0 min	2.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis