

# Inauguracja sezonu 19-20

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt     | 5 kg (66.7%)   | 81 %  | 4   |
| Grain | Monachijski typ I 20-25 EBC Weyermann | 2.5 kg (33.3%) | 80 %  | 20  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Rakau (NZ) | 33 g   | 60 min   | 9 %        |
| Boil    | Rakau (NZ) | 33 g   | 30 min   | 9 %        |
| Dry Hop | Rakau (NZ) | 34 g   | 3 day(s) | 9 %        |
| Dry Hop | sabre      | 33 g   | 3 day(s) | 9 %        |

## Yeasts

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

## Notes

- Warka 46, warzony 04.10. Wyszło 26l 14 bLG. Rozlany 02.11. przy 4 BLG do 45 butelek - bardzo dobry, soczkowy - białe owoce.  
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