

Jesienne

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

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

Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 80 % | 5 |
| Grain | Pilzneński | 2 kg (25%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (12.5%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Mash | Lublin (Lubelski) | 30 g | 15 min | 4 % |
| Boil | Cascade | 30 g | 10 min | 7.8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 10 min | 4.5 % |
| Dry Hop | Lublin (Lubelski) | 30 g | 3 day(s) | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 40 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 10 g | --- |