

# Kielce - 12.11.2023

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (34.5%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (51.7%)	80 %	5
Grain	Monachijski	0.4 kg (13.8%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.7 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.2 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	1 min	4.2 %

## Notes

- butelkowanie: 20.12.2023  
z 11 BLG na 3 BLG  
Dec 21, 2023, 5:02 PM