

kryptonim 12

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **45 min**
- Temp **85 C**, Time **15 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **85C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 3 kg (49.2%) | 80.5 % | 4 |
| Grain | Rice, Flaked | 1.5 kg (24.6%) | 70 % | 2 |
| Grain | Dust Malz Pale Ale | 1 kg (16.4%) | 79 % | 10 |
| Grain | Oats, Flaked | 0.3 kg (4.9%) | 80 % | 2 |
| Grain | Diastatyczny | 0.3 kg (4.9%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Jarrylo | 15 g | 60 min | 15 % |
| Boil | Jarrylo | 5 g | 30 min | 15 % |
| Boil | Jarrylo | 10 g | 5 min | 15 % |
| Boil | Lemon drop | 10 g | 5 min | 4.6 % |

Yeasts

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