

mocne

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **20**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **0 %**
- Size with trub loss **45 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **49 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **33.5 liter(s)** of **76C** water or to achieve **54.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	11 kg (78.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (7.1%)	79 %	16
Grain	Briess - Pale Ale Malt	2 kg (14.3%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7 %
Boil	Lublin (Lubelski)	50 g	10 min	6 %

Yeasts

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