

# Mokry Kaszejd

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (70.5%)	81 %	4
Grain	Płatki owsiane	1 kg (12.8%)	60 %	3
Grain	Pszeniczny	1 kg (12.8%)	85 %	4
Grain	Strzegom Karmel 30	0.3 kg (3.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	60 min	11 %
Aroma (end of boil)	Cascade PL szyszka	150 g	3 min	5.2 %
Whirlpool	Cascade PL szyszka	150 g	---	5.2 %
Boil	Cascade PL szyszka	100 g	15 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	157 ml	Fermentis