

## Mosz Bartek :)

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- Gravity **11.5 BLG**
- ABV ---
- IBU **32**
- SRM **6.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **16.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.1 kg (93.6%)	79 %	6
Grain	Strzegom Karmel 150	0.1 kg (1.8%)	75 %	150
Grain	Pszeniczny	0.25 kg (4.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	lunga	20 g	15 min	11 %
Boil	lunga	15 g	5 min	11 %
Dry Hop	lunga	70 g	4 day(s)	11 %
Dry Hop	Citra	50 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis