

Pierwsze koty za płoty

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **72**
- SRM **7.9**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (71.4%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (23.8%) | 80 % | 5 |
| Grain | Weyermann Specjal W | 0.2 kg (4.8%) | 68 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Summit | 25 g | 60 min | 17 % |
| Aroma (end of boil) | Summit | 5 g | 15 min | 17 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 12 % |
| Aroma (end of boil) | Mosaic | 20 g | 15 min | 10 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 7 day(s) | 10 % |
| Dry Hop | Cascade | 18 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-04 | Ale | Dry | 10.5 g | --- |