

Pierwsze własne

- Gravity **13.1 BLG**
- ABV ---
- IBU **39**
- SRM **5.9**
- 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 **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Strzegom Karmel 30	0.5 kg (8.3%)	75 %	30
Grain	Strzegom Pszeniczny	0.5 kg (8.3%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	10 min	4 %
Whirlpool	Marynka	10 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale