

polska - 11-2023

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **57**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **15 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

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

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 4 kg (61.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (23.1%) | 79 % | 16 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 7.7 % |
| Boil | Lublin (Lubelski) | 50 g | 30 min | 3.8 % |
| Boil | Oktawia | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 12.5 g | --- |