

Resztek

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **44**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|---------|-----|
| Grain | Słód Pale Ale Strzegom | 4 kg (57.1%) | 77.9 % | 6 |
| Grain | Słód Pilzneński Viking Malt | 3 kg (42.9%) | 80.06 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Sabro | 25 g | 60 min | 15 % |
| Boil | East Kent Goldings | 20 g | 10 min | 5 % |
| Boil | Chinook | 20 g | 10 min | 11 % |
| Boil | Lubelski | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Danstar Nottingham | Ale | Dry | 11 g | --- |

Notes

- 3/11
Nov 4, 2019, 5:41 PM