

## S APA z Pilsńskiego 2 (+buscuite)

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **7.1**

### 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 **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **32.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (92.6%)	82 %	4
Grain	Strzegom Karmel 300	0.1 kg (1.9%)	70 %	299
Grain	Biscuit Malt	0.3 kg (5.6%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	40 min	10 %
Boil	Mosaic	35 g	3 min	10 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %
Dry Hop	Citra	100 g	2 day(s)	12 %

### Yeasts

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