

# SZKUDNE

- Gravity **15.9 BLG**
- ABV ---
- IBU **36**
- SRM **9.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**
- Temp **75 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **15 min** at **75C**
- Keep mash **0 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal pale ale	5 kg (68.5%)	81 %	6
Grain	Strzegom Karmel Czerwony	1 kg (13.7%)	75 %	60
Grain	Bruntal Monachijski	0.8 kg (11%)	75 %	25
Grain	Płatki żytnie	0.5 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	20 g	25 min	15 %
Boil	Summer	30 g	20 min	6.4 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Vic Secret	20 g	5 min	15.6 %
Boil	Skórki Pomarańczy	20 g	5 min	1 %
Boil	Galaxy	20 g	0 min	15 %
Dry Hop	Galaxy	80 g	7 day(s)	15 %
Dry Hop	Summer	40 g	7 day(s)	6.4 %
Dry Hop	Vic Secret	10 g	7 day(s)	15.6 %

Dry Hop	Mosaic	10 g	7 day(s)	10 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	700 ml	---