

Z resztą.

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **5.4**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (28.6%)	85 %	7
Grain	Strzegom Pilzneński	1 kg (28.6%)	80 %	4
Grain	Weyermann - Bohemian Pilsner Malt	0.5 kg (14.3%)	81 %	4
Grain	Pszeniczny	0.4 kg (11.4%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (14.3%)	79 %	10
Grain	Caramunich® typ I	0.1 kg (2.9%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	10 g	60 min	7.5 %
Boil	First Gold	10 g	60 min	7.5 %
Aroma (end of boil)	Huell Melon	15 g	5 min	7.5 %
Aroma (end of boil)	First Gold	15 g	5 min	7.5 %
Whirlpool	Cascade PL	15 g	1 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	6 g	fermentis
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