

Zerowanie magazynu 0.1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **4.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.13 kg (40.6%) | 79 % | 6 |
| Grain | Pszeniczny | 0.84 kg (16%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.37 kg (7.1%) | 79 % | 10 |
| Grain | Carahell | 0.4 kg (7.6%) | 77 % | 26 |
| Grain | Strzegom Pilzneński | 1.5 kg (28.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade PL | 50 g | 45 min | 5.2 % |
| Boil | Cascade PL | 50 g | 5 min | 5.2 % |
| Boil | Chinook | 50 g | 5 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 20 g | Boil | 30 min |

| | | | | |
|--------|----------------|-----|------|-------|
| Fining | mech irlandzki | 5 g | Boil | 5 min |
|--------|----------------|-----|------|-------|