

**10.05.2016**

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- Gravity **11.5 BLG**
- ABV ---
- IBU **57**
- SRM **5.2**
- Style **American Pale Ale**

### 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 **20 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.7 kg (88.1%)	79 %	6
Grain	Strzegom pszeniczny	0.5 kg (11.9%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10.8 %
Boil	Citra	20 g	15 min	13.5 %
Boil	Citra	20 g	10 min	13.5 %
Boil	Citra	20 g	5 min	13.5 %
Dry Hop	Citra	90 g	7 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	9.5 g	Safale