

# Amerykańska Szucha

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **7.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg (96%)	80 %	8
Grain	Crystal 150	0.25 kg (4%)	78 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	25 g	60 min	13 %
Boil	Citra	25 g	5 min	12 %
Whirlpool	Centennial	25 g	0 min	10.5 %
Whirlpool	Cascade	25 g	0 min	6 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Centennial	25 g	2 day(s)	10.5 %
Dry Hop	Cascade	25 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips	5 g	Mash	60 min
Water Agent	ph stabilizer	16 g	Mash	60 min
Fining	whirfloc	1 g	Boil	15 min

## Notes

- Hopstand 75C 30 min  
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