

Bałkańskie lato

- Gravity **12.1 BLG**
- ABV ---
- IBU **35**
- SRM **7.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (88.9%)	79 %	6
Grain	Strzegom Karmel 30	0.5 kg (11.1%)	75 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka (Slo)	15 g	60 min	9.9 %
Boil	Cardinal (Slo)	15 g	30 min	9.2 %
Boil	Cascade (Slo)	15 g	10 min	5.6 %
Whirlpool	Cardinal (Slo)	15 g	30 min	9.2 %
Whirlpool	Cascade (Slo)	15 g	30 min	5.6 %
Dry Hop	Cardinal (Slo)	20 g	5 day(s)	9.2 %
Dry Hop	Cascade (Slo)	20 g	5 day(s)	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis