

## Bezstylowiec 2

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- Gravity **14 BLG**
- ABV ---
- IBU **28**
- SRM **18.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (38.5%)	80 %	4
Grain	Strzegom Pale Ale	2.5 kg (38.5%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22
Grain	Strzegom Karmel 300	0.5 kg (7.7%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale	Ale	Dry	11 g	Safale