

# Bug-i-Ługi

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (87.6%)	80 %	5
Grain	Caramunich® typ I	0.33 kg (7.1%)	73 %	80
Grain	Płatki owsiane	0.25 kg (5.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	50 min	8.5 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Mosaic	20 g	20 min	10 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %

## Yeasts

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