

# Kali Jeść

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **11.9**
- Style **California Common Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 5 kg (83.3%) | 80 %  | 6   |
| Grain | Strzegom Karmel 150   | 1 kg (16.7%) | 75 %  | 150 |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Northern Brewer | 30 g   | 60 min | 9 %        |
| Boil    | Northern Brewer | 20 g   | 10 min | 9 %        |
| Boil    | Northern Brewer | 10 g   | 5 min  | 9 %        |

## Yeasts

| Name                            | Type | Form   | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP051 - California Ale V Yeast | Ale  | Liquid | 10 ml  | White Labs |

## Extras

| Type  | Name  | Amount | Use for   | Time     |
|-------|-------|--------|-----------|----------|
| Spice | mięta | 25 g   | Secondary | 4 day(s) |