

# Kolaborant

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **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 **3.4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (53.6%)	81 %	4
Grain	BESTMALZ - Best Wheat Malt Dark	2 kg (35.7%)	82 %	18
Grain	Biscuit Malt	0.6 kg (10.7%)	79 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	14.2 %
Boil	Citra	15 g	10 min	14.2 %
Boil	Amarillo	30 g	10 min	9.5 %
Aroma (end of boil)	Citra	30 g	0 min	14.2 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Dry Hop	Citra	30 g	5 day(s)	14.2 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- Przed gotowaniem 13 blg i 24 litry, po gotowaniu to samo blg i 22 litry. Warzone 29.04. Przy zlewaniu na cichą Blg 3,5, wyszło mętne - następnym razem użyj mchu irlandzkiego. głęboka fermentacja do 1 blg, bardzo wytrawne, niezbyt fajne wsmaku przy rozlewie.  
*Apr 29, 2017, 1:35 PM*