

# kolejna papa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **77**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **3 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (91.2%)	81 %	4
Grain	Weyermann - Carapils	0.26 kg (8.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	10.6 %
Whirlpool	Mosaic	33.33 g	20 min	11.1 %
Whirlpool	Sabro	33.33 g	20 min	13.6 %
Dry Hop	Mosaic	66 g	3 day(s)	11.1 %
Dry Hop	Sabro	66 g	3 day(s)	13.6 %
Boil	Chinook	5 g	60 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---