

Lato, lato ech że Ty

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **12 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.4 kg (86.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.4 kg (7.8%) | 85 % | 4 |
| Grain | Château Biscuit Castle Malting | 0.3 kg (5.9%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 40 min | 7.9 % |
| Boil | Marynka | 35 g | 15 min | 7.9 % |
| Aroma (end of boil) | Amora Preta - PL | 60 g | 1 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|-------|--------|--------|------------|
| Oslo Kveik | Lager | Liquid | 50 ml | BOOTLEG |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Kwas fosforowy | 2 g | Mash | 90 min |

| | | | | |
|--------|------------|-------|------|--------|
| Fining | Whirlflock | 1.5 g | Boil | 10 min |
|--------|------------|-------|------|--------|