

# Lato

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **27**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński         | 4 kg (72.7%)  | 81 %  | 4   |
| Grain | Pszeniczny         | 1 kg (18.2%)  | 85 %  | 4   |
| Grain | Strzegom Wiedeński | 0.5 kg (9.1%) | 79 %  | 10  |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Perle             | 20 g   | 65 min | 7 %        |
| Whirlpool | Rakau (NZ)        | 50 g   | 10 min | 9.5 %      |
| Whirlpool | Mandarina Bavaria | 30 g   | 10 min | 10 %       |

## Yeasts

| Name                        | Type | Form   | Amount | Laboratory       |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 250 ml | Fermentum Mobile |