

# letniczek

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **130**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.23 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.7 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (54.1%)	80 %	7
Grain	Pszeniczny	1 kg (27%)	85 %	4
Grain	Płatki owsiane	0.4 kg (10.8%)	60 %	3
Grain	Płatki orkiszowe	0.3 kg (8.1%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	12.9 %
Aroma (end of boil)	Simcoe	75 g	5 min	13.2 %
Aroma (end of boil)	Sabro	100 g	5 min	15 %
Aroma (end of boil)	experimental 09326	50 g	5 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- normalne piwo takie jak ma być klasyczne dla normalnego chłopa standardowo  
*Jul 2, 2022, 10:06 AM*