

# Mountain King

- Gravity **13.1 BLG**
- ABV ---
- IBU **34**
- SRM **10**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg (16.7%)	80 %	4
Grain	Strzegom Pale Ale	0.5 kg (16.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (33.3%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (33.3%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	10.6 %
Boil	Magnum	10 g	30 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Imbir tarty korzeń	50 g	Boil	10 min

Flavor	Skórka z pomarańczy	20 g	Boil	10 min
Flavor	Skórka cytrynowa	20 g	Boil	10 min