

# Numero Uno

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- Gravity **12.9 BLG**
- ABV ---
- IBU **27**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (81.6%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (10.2%)	81 %	6
Grain	Karmelowy Czerwony	0.2 kg (4.1%)	75 %	59
Grain	Weyermann - Carapils	0.2 kg (4.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	13 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Whirlpool	Citra	20 g	5 min	12 %
Whirlpool	Mosaic	20 g	5 min	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Equinox	50 g	5 day(s)	13.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
W-34/70	Lager	Slant	300 ml	fermentis