

# Powrót

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **9.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (41.7%) | 80 %  | 4   |
| Grain | Strzegom Pale Ale          | 5 kg (41.7%) | 79 %  | 6   |
| Grain | Strzegom Karmel 150        | 1 kg (8.3%)  | 75 %  | 150 |
| Grain | Strzegom Monachijski typ I | 1 kg (8.3%)  | 79 %  | 16  |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | lunga             | 50 g   | 60 min   | 8.5 %      |
| Boil                | Cascade PL        | 30 g   | 60 min   | 7.3 %      |
| Boil                | Mandarina Bavaria | 50 g   | 8 min    | 8.1 %      |
| Aroma (end of boil) | Cascade PL        | 70 g   | 8 min    | 7.3 %      |
| Dry Hop             | Mandarina Bavaria | 50 g   | 5 day(s) | 8.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |
| Safale S-04  | Ale  | Dry  | 11.5 g | Fermentis  |