

# proba

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- Gravity **13.8 BLG**
- ABV ---
- IBU **120**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **10 %**
- Size with trub loss **4.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **5.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **5.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret (AUS)	10 g	60 min	16.1 %
Boil	Vic Secret (AUS)	10 g	15 min	16.1 %
Whirlpool	Vic Secret (AUS)	15 g	5 min	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis