

# Projekt

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **3.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.2 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **2.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **3.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód	0.8 kg (100%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sybilja	4.8 g	15 min	5.7 %
Boil	Marynka	3.2 g	45 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	55 g	Fermentis