

## Prosto z lasu

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **18**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

### Steps

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

### Mash step by step

- Heat up **21.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (88.7%)	80 %	5
Grain	Monachijski	0.5 kg (8.1%)	80 %	16
Grain	Weyermann - Carapils	0.2 kg (3.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-04 Gęstwa	Ale	Slant	150 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Jodła	150 g	Boil	30 min
Flavor	Jodła	50 g	Boil	0 min