

# Przestarzałe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **51**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (90.9%)	80 %	5
Grain	Abbey Malt Weyermann	0.35 kg (9.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12 g	60 min	13.1 %
Boil	Citra	12 g	60 min	12.7 %
Aroma (end of boil)	Sorachi Ace	15 g	6 min	10 %
Aroma (end of boil)	Amarillo	15 g	6 min	9.5 %
Whirlpool	Mosaic	5 g	---	10 %
Whirlpool	Amarillo	5 g	---	9.5 %
Whirlpool	Simcoe	5 g	---	13.2 %
Whirlpool	Sorachi Ace	5 g	---	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

## Notes

- 1.043 before fermentation  
*Oct 22, 2017, 9:16 PM*