

Spiskowcy rozkoszy

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (71.4%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (28.6%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	45 min	10 %
Boil	Jarrylo	10 g	20 min	15 %
Boil	Jarrylo	20 g	0 min	15 %
Dry Hop	Citra	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis