

## undefined 2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **8.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **0 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	GlobalMalt Pale Ale/Pils	2.25 kg (78.9%)	82 %	4.5
Grain	Płatki owsiane	0.25 kg (8.8%)	85 %	3
Grain	GlobalMalt Monachijski I	0.25 kg (8.8%)	80.2 %	16
Grain	GlobalMalt Pszeniczny	0.1 kg (3.5%)	84 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12.4 %
Whirlpool	Mosaic	30 g	5 min	12 %
Wrzucone zaraz po wyłączeniu palnika				
Whirlpool	Citra	30 g	5 min	12.8 %
Wrzucone zaraz po wyłączeniu palnika				
Dry Hop	Mosaic	25 g	2 day(s)	12 %
Dry Hop	Citra	25 g	2 day(s)	12.8 %

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile
Starter 2 dni 1L				