

# Warsztaty Kraków 11.07.21

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **22.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount      | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 4 kg (100%) | 81 %  | 4   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 30 g   | 65 min | 8.4 %      |
| Boil                | Saaz (Czech Republic) | 15 g   | 10 min | 3.6 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 35 g   | 2 min  | 3.6 %      |

## Notes

- BLG 14,5 (ok 16/16,5 litra brzeczki)  
Zadane US-05 112.07.  
Start fermentacji: 13.07. - godz 13:00  
Temperatura 19 - 23

Bez cichej

Zeszło do: 3,1 BLG  
Butelkowanie 6.08. - 87 g cukru + 600 ml wody (16 litrów piwa)  
Aug 7, 2021, 12:21 PM