

## wszystko od początku II

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- Gravity **12.1 BLG**
- ABV ---
- IBU **42**
- SRM **6.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11 liter(s)**

### Steps

- Temp **55 C**, Time **2 min**
- Temp **70 C**, Time **55 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **8.6 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **2 min** at **55C**
- Keep mash **55 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale           | 2 kg (81.6%)   | 79 %  | 6   |
| Grain | Strzegom Monachijski typ II | 0.3 kg (12.2%) | 79 %  | 22  |
| Grain | Carahell                    | 0.15 kg (6.1%) | 77 %  | 26  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 20 g   | 60 min | 10 %       |
| Boil                | Lublin (Lubelski) | 20 g   | 5 min  | 4 %        |
| Aroma (end of boil) | Sybilla           | 20 g   | 0 min  | 3.5 %      |

### Yeasts

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