

Harcerz

- Gravity **9.5 BLG**
- ABV ---
- IBU **29**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (85.7%)	79 %	6
Sugar	cukier	0.5 kg (14.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	13.1 %
Boil	Mosaic	10 g	30 min	10 %