Warsztaty Kraków 11.07.21

- 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

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