

Szklane bańki

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (89.3%)	81 %	5
Grain	Carabelge	0.6 kg (10.7%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Aroma (end of boil)	Zula	200 g	0 min	8.3 %
Aroma (end of boil)	Citra	100 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	200 ml	White Labs