

# 1/100 sie nie zatarło

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **8.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **75 C**, Time **60 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	0.55 kg (22.8%)	80.5 %	6
Grain	Żytni	0.4 kg (16.6%)	85 %	8
Grain	colorado honig	0.2 kg (8.3%)	72 %	5
Grain	Fawcett - Dark Crystal	0.11 kg (4.6%)	71 %	210
Grain	Monachijski	0.15 kg (6.2%)	80 %	18
Grain	BESTMALZ - Bestt Pale Ale	1 kg (41.5%)	80.5 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	8 g	60 min	11.3 %
Boil	Citra	10 g	10 min	14 %
Boil	Chinook	10 g	10 min	11.3 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	6 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Other	chłodnica ;)	1 g	Boil	10 min