

# 1

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **72**
- SRM **10.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **65 C**, Time **60 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (71.4%)	80 %	5
Grain	Płatki owsiane	1.5 kg (26.8%)	85 %	3
Grain	Jęczmień palony	0.1 kg (1.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Marynka	100 g	15 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	15 min	4 %