

10.05.2016

- Gravity **11.5 BLG**
- ABV ---
- IBU **57**
- SRM **5.2**
- 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 **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.7 kg (88.1%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 0.5 kg (11.9%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | lunga | 15 g | 60 min | 10.8 % |
| Boil | Citra | 20 g | 15 min | 13.5 % |
| Boil | Citra | 20 g | 10 min | 13.5 % |
| Boil | Citra | 20 g | 5 min | 13.5 % |
| Dry Hop | Citra | 90 g | 7 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 9.5 g | Safale |