

# Amerykanski kocur

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount       | Yield | EBC |
|-------|---|--------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (83.3%) | 80 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC                  | 1 kg (16.7%) | 75 %  | 30  |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 15 g   | 60 min   | 10 %       |
| Boil                | Citra             | 15 g   | 60 min   | 12 %       |
| Boil                | Cascade PL        | 15 g   | 30 min   | 5.2 %      |
| Aroma (end of boil) | Cascade PL        | 5 g    | 10 min   | 5.2 %      |
| Dry Hop             | Citra             | 50 g   | 7 day(s) | 12 %       |
| Boil                | Lublin (Lubelski) | 20 g   | 20 min   | 4 %        |