

# Antek

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (52.6%)	82 %	4
Grain	Pszeniczny	1 kg (26.3%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (13.2%)	79 %	16
Grain	Płatki owsiane	0.3 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	chinook	17 g	60 min	12.8 %
Boil	Simcoe	10 g	10 min	11.5 %
Dry Hop	Simcoe	20 g	3 day(s)	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	6 g	Boil	10 min

## Notes

- 5000 ml woda destylowana.  
*Sep 7, 2018, 10:03 AM*