

## Bartoszko #2

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **39**
- SRM **6.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (74.5%)	80 %	4
Grain	Strzegom Karmel 150	0.3 kg (6.4%)	75 %	150
Grain	Weyermann pszeniczny jasny	0.4 kg (8.5%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (10.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	9.8 %
Boil	Magnat	10 g	30 min	9.8 %
Boil	Mosaic	15 g	10 min	11 %
Boil	Mosaic	15 g	2 min	11 %
Dry Hop	Sybilla	30 g	4 day(s)	6.2 %
Dry Hop	Hallertau Tradition	30 g	4 day(s)	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---