

## CSA partial mash

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **47**
- SRM **13.1**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	5.1 kg (83.6%)	80 %	35
Grain	Słód jęczmienny	0.5 kg (8.2%)	82 %	5
Grain	Płatki owsiane	0.5 kg (8.2%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	15 g	30 min	4.2 %
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Cascade PL	25 g	10 min	4.2 %
Boil	Simcoe	25 g	10 min	13.2 %
Boil	Amarillo	25 g	10 min	9.5 %
Boil	Cascade PL	10 g	5 min	4.2 %
Boil	Amarillo	10 g	5 min	9.5 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	250 ml	---