

## Gdzie ta Gorycz ?

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- Gravity **12.3 BLG**
- ABV ---
- IBU **25**
- SRM **6.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.9 kg (88.6%) | 85 %  | 7   |
| Grain | Carahell                  | 0.5 kg (11.4%) | 77 %  | 26  |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Calypso | 10 g   | 45 min   | 14.9 %     |
| Aroma (end of boil) | Calypso | 20 g   | 5 min    | 14.9 %     |
| Aroma (end of boil) | Citra   | 10 g   | 5 min    | 13.5 %     |
| Dry Hop             | Citra   | 50 g   | 7 day(s) | 13.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |