

## II-anek

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **5.2**
- 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 **7 %/h**
- Boil size **16.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

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

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal Pilzneński	2 kg (57.1%)	80 %	4
Grain	Bruntal Monachijski	1 kg (28.6%)	80 %	16
Grain	Bruntal Pszeniczny	0.5 kg (14.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	28 g	60 min	7.6 %
Boil	Citra	5 g	5 min	12 %
Boil	Amarillo	5 g	5 min	9.5 %
Dry Hop	Citra	10 g	2 day(s)	12 %
Dry Hop	Amarillo	10 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
m-54	Ale	Slant	200 ml	1

### Extras

Type	Name	Amount	Use for	Time
Finning	mech	4 g	Boil	10 min