

# kolejna papa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **87**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **3 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Pilzneński           | 4 kg (93%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.3 kg (7%) | 78 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | lunga   | 20 g   | 60 min   | 10.9 %     |
| Boil      | Marynka | 10 g   | 60 min   | 7.5 %      |
| Whirlpool | Mosaic  | 50 g   | 20 min   | 11.1 %     |
| Whirlpool | Sabro   | 50 g   | 20 min   | 13.6 %     |
| Dry Hop   | Mosaic  | 50 g   | 3 day(s) | 11.1 %     |
| Dry Hop   | Sabro   | 50 g   | 3 day(s) | 13.6 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 300 ml | ---        |