

# Koncernowe

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- Gravity **12.1 BLG**
- ABV ---
- IBU **52**
- SRM **7.7**
- Style **American Pale Ale**

## 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (41.7%)	81 %	5
Grain	Weyermann - Vienna Malt	2 kg (41.7%)	81 %	8
Grain	Pszeniczny	0.3 kg (6.3%)	85 %	4
Grain	Weyermann - Carared	0.25 kg (5.2%)	75 %	45
Grain	Biscuit Malt	0.25 kg (5.2%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	30 min	10 %
Boil	Centennial	20 g	30 min	10.5 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Centennial	20 g	10 min	10.5 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Citra	25 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whifloc	1 g	Boil	15 min