

# Koniec wakacji

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **38**
- SRM **3.3**
- 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 **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (44.4%)	79 %	6
Grain	Pilzneński	2 kg (44.4%)	81 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (11.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	60 g	25 min	12 %
Whirlpool	Centennial	30 g	25 min	10.5 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Centennial	60 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp644 Trois	Ale	Slant	200 ml	White Labs