

Lajtowe

- Gravity **11.9 BLG**
- ABV ---
- IBU **45**
- SRM **9.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **63 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **68 C**, Time **5 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **5 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **45 liter(s)** of **76C** water or to achieve **63 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (66.7%)	--- %	6
Grain	Strzegom Monachijski typ I	1 kg (11.1%)	--- %	16
Grain	Strzegom pszeniczny	1 kg (11.1%)	--- %	6
Grain	Strzegom Bursztynowy	0.5 kg (5.6%)	--- %	70
Grain	Karmelowy Czerwony	0.5 kg (5.6%)	--- %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	lunga	10 g	40 min	11 %
Aroma (end of boil)	Equinox	10 g	20 min	13.1 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Equinox	10 g	5 min	13.1 %
Dry Hop	Equinox	10 g	7 day(s)	13.1 %

Dry Hop	Cascade	10 g	7 day(s)	6 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Gervin Ale Yeast	Ale	Slant	250 ml	---

Extras

Type	Name	Amount	Use for	Time
Herb	kwiat czarnego bzu susz	300 g	Boil	5 min