

Nieźłe ziółko

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **52**
- SRM **9.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Colorado Pale Base | 3.5 kg (85.4%) | 79 % | 5 |
| Grain | Strzegom Karmel 300 | 0.2 kg (4.9%) | 70 % | 300 |
| Grain | Barley, Flaked | 0.4 kg (9.8%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Bravo | 15 g | 60 min | 13.7 % |
| Boil | Mosaic | 20 g | 20 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 1 min | 13.5 % |
| Aroma (end of boil) | Eureka! | 20 g | 1 min | 18 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 13.5 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale | Slant | 200 ml | Fermentis |