

## Ostatki

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **13.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **3.5 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **14.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.55 kg (49.3%)	79 %	6
Grain	Strzegom Pilzneński	1.5 kg (47.7%)	80 %	4
Grain	Strzegom pszenica prażona	0.05 kg (1.6%)	70 %	1000
Grain	Jęczmień palony	0.045 kg (1.4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	7 g	30 min	13.4 %
Boil	Mosaic	7 g	30 min	11.7 %
Boil	Citra	7 g	30 min	13.5 %
Boil	Equinox	4 g	10 min	13.4 %
Boil	Citra	4 g	10 min	13.5 %
Boil	Mosaic	4 g	10 min	11.7 %
Dry Hop	Equinox	4 g	3 day(s)	13.4 %
Dry Hop	Citra	4 g	3 day(s)	13.5 %
Dry Hop	Mosaic	4 g	3 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safeale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min